

SET SUNDAY ROAST MENU

STARTERS

Brown crab rarebit, sourdough crumpet, mango chutney

Duck liver parfait, forced rhubarb, raisin brioche

Wild garlic soup, marinated Feta, soda bread (v)

Selection of locally cured meats, chutney,
Blue Vinney, crackers and pickles

MAINS

Halibut, roasted cauliflower, maitake mushroom, shellfish sauce

BBQ Hispi cabbage, Yorkshire pudding, roast potatoes, carrot,
cauliflower cheese (v)

Roast beef rump, slow-cooked beef cheek, Yorkshire pudding, roast potatoes, carrot,
cauliflower cheese, horseradish

Roasted duck leg, Yorkshire pudding, roast potatoes, carrot, cauliflower cheese, cherry
and port sauce

DESSERTS

Selection of 2 British cheeses, condiments and biscuits

Salt caramel tart, passionfruit and banana sorbet

Ginger parkin, creme fraiche, blood orange

Rhubarb and custard fool

2 courses £40

3 courses £45



*(v) Please note that these dishes are suitable for vegetarians.
A discretionary service charge of 10% will be added to your final bill.
Please let us know if you have any dietary requirements or intolerance.*