

Sunday Lunch

Château de Barbe 'Hipster de Barbe' Côtes de Bourg AOC Bordeaux

80% merlot, 10% cabernet sauvignon and 10% Malbec. On the nose, we find notes of ripe black fruit accompanied by a light toasted oak. On the palate, the wine is dense, voluminous and solidly structured.

The wine is fleshy and velvety, carried by fine and silky tannins.

175ml £9.00 Bt £37.50

Caramelised apple tart tatin, calvados ice cream & toffee sauce for 2 to share
please order in advance as this dessert takes 45 minutes to prepare

Cornish mussels, white wine & cream, focaccia

Twice baked cheese soufflé and English truffle (v)

Roasted baby beetroot, goats curd, figs, walnut (v)

Game terrine, damson chutney, oat & treacle loaf

~oOo~

Dry aged sirloin of Dunwood Farm beef,
Yorkshire pudding, chantenay carrots, greens, roast potatoes & cauliflower cheese

Roasted corn-fed chicken, thyme stuffing,
Yorkshire pudding, chantenay carrots, greens, roast potatoes & cauliflower cheese

Fillet of Sea bream, crispy Jersey potatoes, mustard dressing, green beans, brown butter & capers

Butternut squash & Dovedale blue cheese pithivier, spinach & creamed leeks

~oOo~

Strawberry & elderflower trifle

Sticky toffee pudding, toffee sauce, vanilla ice cream

70% Peruvian dark chocolate & caramel tart, coffee, mascarpone cream

A selection of 5 cheeses, homemade biscuits & crackers, tea loaf
£7.50 supplement

2 courses £30

3 courses £37.50

Please advise us of any allergies in advance.

A discretionary 10 % service charge is included in the final bill