

Sunday Lunch

6th October

Caramelised pear tarte Tatin, vanilla ice cream, toffee sauce

For 2 to share. Please order this dessert in advance as it requires 45 minutes cooking time

Twice baked Lincolnshire poacher cheese soufflé, Duncombe pickle (v)

Cornish mussels, Duncombe ale cream & wholegrain mustard sauce, treacle & oat bread

Chicken liver parfait, plum jelly, compressed plums, toasted house brioche

Salt cured salmon, buttermilk, smoked oil, mustard seeds



Dry aged sirloin of Dunwood Farm beef,

Yorkshire pudding, chantenay carrots, greens, roast potatoes & cauliflower cheese

Roasted confit duck leg,

Yorkshire pudding, chantenay carrots, greens, roast potatoes & cauliflower cheese

Pan roasted cod loin, salmon mousse, celeriac purée, cavolo nero, root vegetables

Spinach fazzoletti, ratatouille vegetables, aubergine caviar (v)

Château Lyonnat 2017, Lussac-Saint-Émilion, Bordeaux, France

The blend is 85% Merlot, 11% Cabernet Sauvignon and 4% Cabernet Franc.

*Deep garnet with a warm spiced bread & red fruit character, powerful,
yet supple, with vanilla aromas on the finish.*

175ml £10.50 Bottle £45



Apple & Mirabelle plum crumble, crème Anglaise

Dark chocolate mousse, crème diplomat, raspberries

Citrus meringue tart, kalamansi sorbet, shaved orange

A selection of 5 cheeses, homemade biscuits & crackers

7.50 supplement

2 courses 32

3 courses 39.50

Please advise us of any allergies in advance.

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