

Sunday Lunch Menu 8th December

2 Courses £28.95, 3 courses £33.95

Let's Begin

Black Pudding, Chorizo & Caramelised Apple Stack, Onion Rings, Smoked Cheese Sauce & Mixed Salad £8.95

Mezze of Spiced Roasted Carrot & Squash, Squash Hummus, Marinated Feta & Artichoke, "Honeyed Figs", Tzatziki, Sesame & Garlic Toasts £9.95 (VG)

Sloe Gin, Clementine & Dill Salmon Gravlax, Horseradish Mousse, Charcoal Sourdough, Fennel & Cucumber Slaw (G.F adapt) £9.95

Duck Liver & Orange Pate, Fig & Date Chutney, Poached Fig, Onion Seed Brioche (GF adapt) £9.95

Mushroom, Chestnut & Tarragon Pate, Sourdough Crostini, Balsamic Onion Chutney, Candied Walnuts (VG/GF adapt.) £9.95

Smoked Ham Hock Fritter, Sweet & Sour Charred Onions, Dijon Mayo, Chutney £9.95

Roast Broccoli & Blue Cheese Soup, Walnut & Onion Focaccia (VG/GF adapt) £8.95

The Main Event

All "Roast" dishes are served complete with Vegetables, Mashed & Roast Potatoes

Rump of Morville Beef, Served Rare, Savoury Gravy, Roasts, Mash, Yorkie & Seasonal Veg £21.95 (GF/DF ADAPT) (£2.50 Supplement)

Traditional Roast Turkey, Chestnut Stuffing, Roast Potatoes, Chipolata & Bacon Rolls, Seasonal Veg, Bread Sauce & Warm Cranberry Compote £20.95

Blade of Beef, Red Wine & Caramelised Onion Sauce, Mash Potato & Glazed Carrots £21.95 (GF adapt)

Roasted, Rolled Pork Belly, Fig, Sage & Honey Stuffing, Puffed Crackling, Apple Sauce, Mash, Roast Potatoes, Seasonal Veg & Savoury Gravy £20.95 (GF)

Roast Pheasant, Herb & Apricot Stuffing, wrapped in Pancetta, Celeriac & Thyme Gratin, Seasonal Veg, Walnut Ketchup & Peppercorn Cream Sauce £22.95

Herb crust Hake Fillet, Confit Tomato, Saffron, Potato, braised Fennel, Pesto Veloute. £21.95

Beetroot, Mushroom & Chestnut Bourguignon, Griddled Macaroni Cheese Slice, Cashews & Nooch, Sage Roast Parsnip & Winter Greens £18.95 (VG)

Our famous home baked Lasagne, Pesto, Parmesan, Chips & Mixed Leaf Salad £18.95

Garlic & Thyme Roasted Cauliflower Steak, White Bean Puree, Crispy Shallots & Chimi Churri £18.95 (VG)

Desserts all £9.95 when sold individually

Espresso Martini Cheesecake, Chocolate Coffee Beans, Kahlua Drizzle, Chantilly Cream £9.95

Cranberry Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce £9.95 (VG adapt)

Chocolate & Boozy Blackberry Roulade, Vanilla Ice Cream, White Chocolate Sauce £9.95 (GF)

Traditional Christmas Pudding, Brandy Sauce £9.95

Panna Cotta with Mulled Pear & Mixed Nut Crumble £9.95 (GF adapt)