

Sunday Roast

To Start

Pork Terrine, Apple, Croutons
Sea Trout Tartare, Turnip, Apple, Mushrooms
Devilled Chicken Livers, Mushrooms, Sourdough Toast
Carrot Soup, Carrot & Onion Bhaji, Chive Oil
Salt Cod Fishcakes, Pickled Carrot, Tartare Sauce

Main Course

Dry-Aged Roast Sirloin of Beef, Yorkshire Pudding
Roast Pork Loin, Onion Soubise, Apple Sauce
Butternut Squash & Smoked Cheddar Wellington, Cavolo Nero Pesto, Yorkshire
Oven Baked Cod, Lentils, Shallot Puree

Accompanied by | Roast Potatoes, Cauliflower & Celery Cheese, Braised Red Cabbage,
Roast Shallots, Roast Carrots, Bashed Swede, Sprouts & Peas

Why not try your roast with...

2015 Rótulo' Niepoort | Dão, Portugal £44.00 Bottle
Full bodied Portuguese red blend with aromas of black fruit, spices, and white pepper

Desserts

Caramel Panna Cotta, Gingerbread, Prune
Sweet Muscat, Nopera | Samos, Greece | 75ml £9.50
Sunday Sundae | Chocolate, Banana, Meringue, Toffee, Brownie
Torres Moscatel Oro Floralis NV | Catalunya, Spain | 75ml £5.00
Sticky Ale Pudding, Candied Walnut, Stout Ice Cream
Gonzales Byass 30.yo Oloroso Dulce | Jerez, Spain | 50ml £6.50
Apple & Pear Crumble, Custard
Poire Authentique Perry, Eric Bordelet | Normandy, France | 125ml £4.50
THREE SCOOPS FROM:
Ice Cream | Golden Guernsey, Apple & Cinnamon, Gingerbread
Sorbet | Lemon, Blackberry, Mulled Wine

Cheese

Three British Cheeses, Biscuits & Chutney (£1.50 SUPPLEMENT)
Westcombe Cheddar, Golden Cross, Duckett's Caerphilly

2 Courses £30 | 3 Courses £35
Children's Main Course | £9.50 (Under 12yo)

(Sourdough & Cultured Butter £1.50 Per Person)