



# SUNDAY LUNCH



1 COURSE £25      2 COURSE £30      3 COURSE £35

## STARTERS

### SOUP OF THE DAY

Warm bread (V, GF available)

### Pheasant and Wild Mushroom Terrine

Cranberry Gel, Parsnip Remoulade, Toasted Brioche

### Baked Camembert

Honey, Thyme and Crostinis (V)

### Salmon Rilletes

Dill and Chive Emulsion, Pickled Fennel, Toasted Ciabatta

## MAINS

ROAST SIRLOIN OF BEEF , HONEY GLAZED GAMMON OR ROAST LEG OF LAMB

ROAST SALMON FILLET

NUT ROAST (V, VE)

Above comes with Roast Potatoes, A Yorkie, Stuffing, Braised Red Cabbage,  
Seasonal Veg and Gravy

\*SUPPLEMENT OF

£3 FOR A EXTRA SLICE OF MEAT AND YORKIE  
OR £4 FOR A TRIO OF MEATS AND YORKIE

## SIDES £5 EACH

CAULIFLOWER CHEESE

PIGS IN BLANKETS (3)

HONEY ROASTED PARSNIPS

## DESSERTS

### Sticky Toffee Pudding

Miso Caramel Sauce and Ice Cream

### Mango and White Chocolate Soufflé

Mango Compote, Clotted Cream (GF)

### Blackberry Swiss Meringue

Mascarpone Cream, Blackberry Syrup, Raspberry Caviar (GF)

### Ice Cream or Sorbet

(VE, GF Available)

### Poached Plum

Mulled Wine Purée, Cinnamon Biscuit (V, GF)

### British Cheese Slate (Supplement of £3)

All the usual suspects

