



SUNDAY LUNCH MENU

STARTERS

CARROT SOUP

Pesto & garlic crouton

CHICKEN LIVER PARFAIT

Charred sweetcorn, granola
& pineapple

ASPARAGUS AND HAZELNUTS

Pickled mushrooms, tomato,
vinaigrette

ASIAN STYLE CRAB CAKES

Pickled fennel, cucumber, sesame
seed

MAINS

ROAST BEEF SIRLOIN

Yorkshire pudding, beef fat carrot
& gravy

CORN FED CHICKEN

Roast onion & tender stem
broccoli

CURRIED COD

Chick pea dahl, crispy onions,
pickled samphire

POTATO AND SUNDRIED TOMATO PRESS

Basil emulsion, broad beans,
crispy hen's egg

(all mains to be served with sides of Hispi
cabbage and pancetta & Chantelle carrots
with wild garlic pesto)

DESSERTS

STICKY TOFFEE PUDDING

Toffee sauce & vanilla
ice cream

LEMON TART

Fresh strawberries
strawberry sorbet

CHOCOLATE AND DARK FRUITS

Chocolate mousse, pickled
cherries, dark fruit sorbet

2 COURSE – £24

3 COURSE – £28