



SUNDAY LUNCH MENU

STARTERS

CURRIED PARSNIP SOUP (V)

Fresh apple, parsnip fritter

SMOKED DUCK

Quince chutney, liver parfait, radish and croute

CURED MACKEREL

Compressed cucumber, dill, wasabi gel

JERUSALEM ARTICHOKE RISOTTO

Artichoke crisp, pine oil, red veined sorrel

MAINS

ROAST BEEF SIRLOIN

Yorkshire pudding, beef fat carrot & gravy

ROAST TURKEY

Chestnut purée, pig in blanket, carrot

PAN FRIED COD

Cauliflower, tempura samphire, courgette, caviar, champagne sauce

BEETROOT WELLINGTON

Mushroom duxelles, roasted carrot, cep & tarragon cream

(all mains to be served with vegetable sides of the day)

DESSERTS

BAILEYS CHEESECAKE

White chocolate aero, Horlick ice cream

CHRISTMAS PUDDING

Brandy butter, cranberry gel

POACHED PEAR

Mulled wine syrup, vanilla ice cream

BRITISH CHEESE

Ale chutney, pickled celery

2 COURSE – £28

3 COURSE – £32