



SUNDAY LUNCH MENU

STARTERS

BUTTERNUT SQUASH SOUP (V)

Curried pumpkin seeds, coriander oil, toasted ciabatta

CHICKEN LIVER PARFAIT

Pickled carrot, kohlrabi, bacon & ciabatta croute

MUSHROOM & TARRAGON

Toasted ciabatta, parmesan rocket, tarragon emulsion

SMOKED HAKE FISHCAKES

Dill egg yolk, dill oil, cucumber ribbons

MAINS

ROAST BEEF SIRLOIN

Yorkshire pudding, beef fat carrot & gravy

PORK BELLY

Caramelised apple, ale onion

COD & CAULIFLOWER

Cep & truffle duxelles, buttered kale, roasted cauliflower, pickled samphire, brown shrimp sauce

CRISPY TOFU SATAY (VG)

Butternut squash, baby gem, peanut sauce, roasted peanuts, dill oil

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

DESSERTS

RASPBERRY CHEESECAKE

White chocolate sorbet, fresh raspberries

FIG TARTE TATIN

Honey syrup, vanilla ice cream, pomegranate

CHOCOLATE CRÉMEUX (G/F)

Vanilla mascarpone, blackberry compote, crystalised tarragon

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

CHEESE

Ale chutney, pickled celery

2 COURSE – £24

3 COURSE – £28