



# SUNDAY LUNCH MENU

## STARTERS

### SOUP OF THE DAY

Crusty bread, croutons – (v)

### CHICKEN LIVER PARFAIT

Charred sweetcorn, pineapple, chicken skin granola

### FISHCAKES

Dill oil, pickled fennel salad, beurre blanc sauce

### WILD MUSHROOM

wild mushrooms, ciabatta, rocket, parmesan, tarragon emulsion - (v)

## MAINS

### ROAST BEEF SIRLOIN

Yorkshire pudding, beef fat carrot & gravy

### CORN FED CHICKEN

Sweetcorn, chorizo tenderstem broccoli

### COD

tomato ragu, braised baby gem, broad bean, burnt butter sauce

### MOROCCAN STUFFED BABY AUBERGINE

apricot puree, fetta and spinach briouat, yoghurt, coriander - (V/VG)

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

## DESSERTS

### BLACK FOREST CHEESECAKE

Pickled blackberries, cherry sorbet

### VANILLA SPONGE

caramelized nectarine, muscovado cream, tuile, cointreau reduction

### CHOCOLATE TART

Salted caramel ice cream, amaretti crumb

### CHEESE

chutney, pickled celery

**2 COURSE – £24**

**3 COURSE – £28**