

Sunday Menu

Starters

- Spiced Parsnip Soup**, warm bread (v)(gf avail) 6.95
- Local Game Terrine**, cranberry and port chutney with crunchy toast (gf avail) 9.00
- Gin Cured Salmon**, lemon mayo, capers and rocket (gf) 9.00
- Chargrilled Fig, Serrano Ham & Goats Cheese**, with honey (gf) 8.25

Main Dishes

- Roast Sirloin of Beef**, Yorkshire pudding, roast potatoes, greens, honey roasted carrots and parsnips, spiced red cabbage, parsnip puree, cauliflower cheese and gravy (gf avail) 21.00
- Slow Roasted Pork Belly**, Yorkshire pudding, roast potatoes, greens, honey roasted carrots and parsnips, braised red cabbage, parsnip puree, cauliflower cheese and gravy 21.00
- Buffalo Burger**, American cheese, gem lettuce, burger sauce, with chunky chips 17.00
- Pan Seared Seabass**, roasted new potatoes, tenderstem broccoli, lemon cream (gf) 25.00
- Goats Cheese Arancini**, parsnip puree, crispy kale and parmesan (v) 15.00

Sides

- Roast Potatoes (v) 3.95 | Seasonal Greens (v)(gf) 4.25 | Cauliflower Cheese (v) 5.00

Desserts

- Apple and Cinnamon Crumble**, with ice cream or custard (v)(gf) 7.95
- Lemon Posset**, homemade shortbread 7.95
- Chocolate Brownie Sundae**, salted caramel ice cream (v) 8.75
- Trio of Sorbet or Ice Cream** 6.50
- Cheeseboard**, a selection of local cheese, artisan crackers, dates, grapes, fig, homemade chutney (gf avail) 12.85