



SUNDAY LUNCH

STARTERS

Lavender goat's cheese mousse, spiced walnuts, melon **6**

Smoked salmon, ravigote, horseradish cream, mixed leaf salad **7.5**

Soup of the day (VE) **5.5**

MAINS *(All 15)*

**We have carefully selected wines to compliment your main course*

Sirloin of beef, horseradish sauce

**Paz Malbec, Mendoza, Argentina*

Braised pork belly, apple sauce

**Rare Vineyards Pinot Noir, France*

Roast chicken breast, bread sauce

**Dashwood Pinot Gris, Malborough NZ*

Pearl barley nut roast, vegetarian gravy (VE)

**Tekena Cabernet Sauvignon, Chile*

All the above are served with duck fat roast potatoes, Yorkshire pudding, confit carrot, parsnips and cauliflower gratin

SIDES (All £4)

Creamed leeks - Braised red cabbage - Sautéed chard

DESSERTS

Chocolate salt caramel tart, coconut sorbet, hazelnut **6.5**

Orange & hibiscus crème brûlée, shortbread **5.5**

White chocolate & raspberry pana cotta, berry coulis, macadamia **6**

Allergen information is available | A 10% service charge will be added to your bill