



SUNDAY LUNCH

Two courses £19.95 | Three courses £24.95

Mi-cuit salmon, pickled cucumber, horseradish cream

Duck liver parfait, fruit chutney, toasted broche

Carrot & coriander soup, falafel croutons (V)

Green bean panna cotta, apple, walnut, goat's cheese

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

Sirloin of beef, Yorkshire pudding, onion marmalade

**Paz Malbec, Mendoza – Argentina*

Braised pork belly, brioche stuffing, cider apple sauce

**Rare Vineyards Pinot Noir – France*

Truffle butter chicken, brioche stuffing, pigs in blankets

**Dashwood Pinot Gris – Marlborough, NZ*

Lentil & barley pudding, mushroom gravy (VE)

**Tekena Cabernet Sauvignon – Chile*

All the above are served with roast potatoes, mixed root vegetables & seasonal greens

SIDES

Cauliflower cheese **4** ~ Savoy cabbage & chorizo **4** ~ Homemade focaccia **4.5**

Chocolate lava cake, fig ice cream banana mousse

Passion fruit cream, tarragon sorbet, meringue, white chocolate

Clotted cream & griottine crème brûlée, pistachio shortbread

Selection of ice creams & sorbets

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