



## SUNDAY LUNCH

*Two courses £19.95 | Three courses £24.95*

Cured salmon, compressed cucumber, horseradish crème fraiche

Carrot & coriander soup, falafel croutons (V)

Duck liver parfait, fruit chutney, toasted brioche

Green bean panacotta, apple, walnut, goat's cheese

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

**Sirloin of beef, onion confit, horseradish cream**

*\*Don Jacobo Rioja – Spain*

**Slow cooked pork belly, brioche stuffing, apple sauce**

*\*Rare Vineyards Pinot Noir – France*

**Roast corn fed chicken, brioche stuffing, sausage, apple sauce**

*\*Dashwood Pinot Gris – Marlborough, NZ*

**Lentil & barley pudding, apple sauce, vegetable jus (V)**

*\*Tekena Cabernet Sauvignon – Chile*

*All of the above are served with roast potatoes, Yorkshire pudding, mixed root vegetables, seasonal greens & celeriac puree*

## SIDES

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

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Chocolate lava cake, Bristol Sherry caramel, fig ice cream

Clotted cream & griottine crème brûlée shortbread

Passion fruit cream tarragon sorbet, meringue, white chocolate

Selection of ice creams & sorbets

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