



Sunday Lunch Menu

£29 for 2 Courses • £35 for 3 Courses

All roasts come with seasonal vegetables and cauliflower cheese as standard

Starters

Smoked salmon, spiced salmon mousse, pickled cucumber, caviar

Goose liver pâté, sweet wine jelly, cep dust

Wild garlic panna cotta, crispy artichoke vignarola (ve)

Three cornered leek soup, pickled hedgehog mushrooms, whipped goat's cheese (v)

+++

Elderflower and Prosecco sorbet

Complimentary with three courses

+++

Mains

Dry-aged rump of beef, beef and ale yorkie, duck fat roasties, roasted onion purée, treacle and ale gravy

Slow roast leg of lamb, sourdough and mint sauce, duck fat roasties, lamb jus

Grilled salmon, Wye Valley asparagus, crushed Jersey royals, Hollandaise sauce

Sweet potato, celeriac and lentil pithivier, sauerkraut, cider gravy (ve)

All served with a selection of seasonal vegetables and cauliflower cheese

+++

Dessert

Chocolate brownie, griottine cherries, coconut sorbet (ve)

Rhubarb and apple crumble, mascarpone ice cream

Lemon and lavender posset, crushed strawberries (v)

Beenleigh Blue, Port poached pear, gingerbread

+++

Complimentary coffee and eggs

Allergen information is available ~ A 12% service charge will be added to your bill

