

# Sunday Menu

Two Courses 24

Three Courses 28

## Starters

### **Ham Hock Terrine,**

Apple and fennel and radish salad, mustard dressing

### **Honey & Sesame Confit Chicken Thighs,**

Pak choi, chilli and spring onion salad.

### **Heirloom Tomato Salad,**

Buffalo mozzarella, pickled red onion petals, balsamic, sourdough croutes. (V)

### **Mussels,**

Orchid thieves cider cream, toasted sourdough

### **Pea & Watercress Soup,**

Herb cream. (V) (VE)

## Mains

### **Roast 'Gloucester Old Spot' Loin Of Pork,**

Duck fat roast potatoes, seasonal vegetables, Yorkshire pudding, apple and sage stuffing.

### **Roast 'Hereford' Rib of Beef,**

Duck fat roast potatoes, seasonal vegetables, Yorkshire pudding

### **Confit Salmon Fillet,**

Potato cake, poached egg, hollandaise.

### **Chicken Breast,**

Pancetta, potato and sweetcorn fricassee, sweetcorn puree, chicken veloute.

### **Roasted Red Pepper & Tomato Linguine,**

Gordal green olives, basil creme fraiche, pine nuts and rocket. (V) (VE)

## Dessert

### **White Chocolate Parfait,**

Glazed peaches, granola, peach jelly.

### **Orange And Peanut Butter Blondie,**

Honeycomb, peanut butter mousse, honey ice cream. Streusel, creme anglaise

### **Rum Baba,**

Compressed pineapple, creme chantilly, candied pistachios.

### **Strawberry & Elderflower Custard Tart,**

Raspberry sorbet, strawberry compote.

### **Selection of British Cheeses,**

Plum chutney, bread and crackers . (2.5 supplement)

Please let us know of any allergens before ordering. Many of our dishes can be altered to suit dietary requirements, however due to the ingredients used in house we cannot guarantee there are no traces of allergens. We also have a vegan option available upon request. A discretionary service charge of 10% will be added to your bill, this will be shared among all the staff.

