

Sunday Menu

Two Courses 24
Three Courses 28

Starters

Ham Hock Terrine,
Apple and fennel and radish salad, mustard dressing

Jumbo Garlic King Prawns,
Harissa mayonnaise, toasted bread

Butternut Squash Salad
Roasted butternut, brie custard, baby leeks, radicchio. (V)

Torched Mackerel
Beetroot ketchup, horseradish cream, honey roast beetroot, ruby chard.

Soup Of The Day.
(V) (VE)

Mains

Roast Rump Of Lamb,
Duck fat roast potatoes, seasonal vegetables, Yorkshire pudding,

Roast 'Hereford' Rib of Beef,
Duck fat roast potatoes, seasonal vegetables, Yorkshire pudding

Roast Pork Belly,
Duck fat roast potatoes, seasonal vegetables, Yorkshire pudding

IPA Beer Battered Fish & Chips
Homemade Tartar Sauce, Garden peas, Triple Cooked Chips

Tagliatelle
Wild Mushroom & Truffle (V)

Dessert

Coffee Mascarpone Profiteroles,
Almond syrup, amaretti crumb.

Orange And Peanut Butter Blondie,
Honeycomb, peanut butter mousse, honey ice cream.

Rice Pudding
Figs, hazelnut, clotted cream, Essex honey.

Blackberry Cake,
Chantilly cream, blackberry compote.

Selection of British Cheeses,
Onion 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.