

# Sunday Menu

Two Courses 22

Three Courses 26

## Starters

### **Smoked duck breast,**

Celeriac remoulade, poached duck egg, radicchio, chive vinaigrette .

### **Charred mackerel,**

Seaweed tartar, pickled kohlrabi, citrus mayonnaise.

### **Leek and potato Veloute,**

Chive and truffle cream. (V)

### **Wild mushrooms & toasted sourdough**

Mushroom ketchup, goats cheese. (V) (VE)

### **Roasted aubergine pate,**

Swedish crisp-breads, tomato and pepper chutney. (V) (VE)

## Mains

### **Roast Chicken Breast**

Duck fat roast potatoes, seasonal vegetables, Yorkshire pudding

### **Roast Rib of Beef**

Duck fat roast potatoes, seasonal vegetables, Yorkshire pudding

### **Herbed pork tenderloin,**

Caramelised onion puree, buttered spinach, dauphinoise potatoes, jus gras.

### **Harissa marinated cauliflower steak,**

Spiced Braised lentils, romesco sauce. (V) (VE)

### **Pan fried sea bream**

Crab crushed potatoes, smoked veloute, herb salad

## Dessert

### **Millionaires torte**

Orange & dulce de leche

### **Passionfruit and meringue mille feuille,**

Clotted cream, mint.

### **Stem ginger stout cake,**

Chocolate mousse, compressed pineapple, stem ginger ice cream.

### **Apple and plum crumble,**

Streusel, creme anglaise, cinnamon twist.

### **Selection of British cheeses,**

Red onion chutney, bread and crackers (**2.00** 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.

