



SUNDAY MENU

2 COURSES £27 - 3 COURSES £35

SOURDOUGH BREAD SELECTION, SALTED BUTTER £4.50

STARTERS

CURRIED PARSNIP & THYME SOUP

Chive Oil

SLOW BRASIED LAMB SHOULDER CROQUETTE

Pea & Mint Purée, Anchovies, Pea Shoots

SMOKED MACKEREL FILLET

Beetroot, Horseradish, Watercress

EDAMAME, SPINACH & CHEDDAR TART

Pea Purée, Pea Shoots

MAINS

ROAST HEREFORD BEEF, CHICKEN, LAMB

Roast Potatoes, Seasonal Vegetables,
Yorkshire Pudding, Gravy

PAN FRIED SEA TROUT FILLET

Jersey Royal Tartare, Asparagus,
Brown Shrimp & Dill

MUSHROOM & THYME NUT ROAST Seasonal
Vegetables, Vegetarian Gravy

DESSERTS

VANILLA PANNA COTTA

Marinated Strawberries, Strawberry Sorbet,
Shortbread Crumbs

STICKY TOFFEE PUDDING

Salted Caramel, Honeycomb

SELECTION OF LOCAL & BRITISH CHEESES

Red Onion Jam & Wheat Crackers

We understand the dangers to those with severe allergies. Some of our menu items may contain allergens. If you have any concerns please ask a member of staff who will consult with the senior chef