

SUNDAY ROAST

TWO COURSES 28.00 PER PERSON

THREE COURSES 35.00 PER PERSON

CHILDREN ½ PORTION

TWO COURSES 14.00 THREE COURSES 17.00

STARTERS

Celeriac velouté, apple and walnut salsa verde (v)
Beetroot gravadlax, whipped horseradish cream, rye bread
Confit chicken and ham, hock terrine, piccalilli, brioche toast
Goats' cheese and caramelised onion tart, pickled shallots, foraged leaves (v)

MAINS

Roast Norfolk turkey, duck fat roast potatoes, chestnut stuffing, chipolata scrolls, cranberry relish
Roast loin of beef, duck fat roast potatoes, Yorkshire pudding, red wine jus
Grilled salmon fillet, parsley creamed potato, mussel cream sauce
Artichoke tortellini, pickled walnut, Roscoff onion velouté (v)

SIDES

Cauliflower cheese, sauteed seasonal greens, glazed chantenay carrots (v)

PUDDINGS

Baked pear and toffee granola crumble, vanilla ice-cream (v)
Glazed lemon tart, crème fraiche and muddled brambles (v)
Chocolate marquise, clementine compote, lemon thyme (v)
Steamed golden syrup pudding, vanilla custard (v)
Godminster cheddar, Yorkshire Blue and Baron Brigod brie, quince jelly and artisan crackers (v) - 12.50