



## Sunday Lunch Menu

Sample Menu (subject to seasonal change)

£22 for 2 Courses

£28 for 3 Courses

**Carrot and coriander soup**, soy buttermilk, mushroom falafel (VE)  
**Beetroot carpaccio**, Stilton mousse, candied walnuts, truffle honey (V)(GF)  
**Duck liver and black truffle parfait**, pineapple chutney, toasted brioche  
**Citrus cured salmon**, cucumber, lemon crème fraîche, avocado, horseradish snow (GF)

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**Dry aged rump of beef**, salt baked celeriac, grilled ox tongue, Yorkshire pudding, beef fat roasties, smoked bone gravy  
**Roast pork loin**, 18 hour pork belly, black pudding, sage and onion arancini, beef fat roasties, cider gravy (GF)  
**Fillet of seabass**, truffled pommes anna, lobster and prawn sauce  
**Sweet potato, chestnut and cranberry pithivier**, baby onions and mushrooms, roast potatoes, red wine jus (VE)  
*Served with a selection of vegetables and cauliflower cheese rarebit*

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**White chocolate parfait**, poached rhubarb, rose gel  
**Sticky plum pudding**, vanilla ice cream, poached prunes  
**Dark chocolate brownie**, toasted almond sorbet, griottines (contains nuts) (VE)  
**Selection of local cheeses**, chutneys, crackers, celery, grapes £15

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**Selection of petit fours** to share serves 2 £4 – serves 4 £7.50

*Allergen information is available – a 10% service charge will be added to your bill*