



# SUNDAY ROAST MENU

## STARTERS

Choose a starter from the Main Menu

## MAINS

ALL SERVED WITH BEEF DRIPPING YORKSHIRE PUDDING, TENDER VEGETABLES, ROASTED ROOTS, DUCK FAT ROAST POTATOES AND HOUSE GRAVY

<b>Truffled celeriac and mushroom pithivier</b> , roast potatoes, seasonal greens, gravy *VE	18.50
<b>Half spatchcock roast Norfolk chicken</b> , lemon, garlic and herb butter	18.75
<b>Rosemary roasted leg of West Country lamb</b> , crisp pea and ricotta bon bon, homemade mint jelly	20.50
<b>Dry aged rump of British beef</b> , homemade horseradish cream	22.5

*Extra duck fat roast potatoes and Yorkshire puddings 1 pp I Signature cauliflower cheese V* 7.5

## DESSERTS

<b>Apple and sour cherry crumble</b> , caramelised oat crumb, rich egg yolk custard *VE	7.5
<b>Eton mess</b> , vanilla chantilly, macerated strawberry	7.5
<b>Signature sticky toffee pudding</b> , spiced brandy snap, French vanilla gelato, miso caramel sauce V	9
<b>Rhubarb and custard craquelin</b> choux bun	9.5

**GELATO** French vanilla, Szechuan pepper, Banana & chocolate, Salted caramel, Strawberry meringue, Plant-based vanilla V. **SORBET** Lemon, hedgerow, blackberry, liquorice VE One scoop 3 or three scoops 7

V = vegetarian VE = vegan \*VE = vegetarian, can be adapted to vegan on request.

Please inform us if you have any dietary or allergen requirements. We cannot guarantee the total absence of allergens in our dishes.

An optional 12.5% service charge will be added to your bill