

SUNDAY LUNCH Menu

TO START

Soup of the Day, focaccia £7.50

Ham Hock Terrine, fig & pear chutney, toasted brioche £8.00

Wild Mushroom Arancini, truffle mayo £8.50

Loch Duart Salmon Bruschetta, House cured, crème fraiche, caviar, wasabi pea powder £9.00

MAIN COURSE

Aged Sirloin of Beef, Yorkshire Pudding

Slow Roasted Cider Braised Pork Belly, Apple Sauce, Sage Stuffing

Salt Baked Celeriac & Mushroom Wellington

All served with roast potatoes, root vegetables and kale £18.00

TO FINISH

**Classic Bread & Butter Pudding, apricot sauce, vanilla ice cream & brandy snap
£7.50**

Sticky Toffee Pudding, candied walnuts and clotted cream £7.50

Crumble of the Day, Crème Anglais £7.50

SIDE ORDER

Carrot and Swede Puree £3.50

Cauliflower Cheese £3.50

Braised Red Cabbage £3.50

Honey Roast Parsnips £3.50

Yorkshire pudding £1.50