

# SUNDAY

2 Courses £35 | 3 Courses £40  
Served 13:00 – 16:00

## BEFORE

### TEMPURA PRAWNS

Saffron Aioli

### HAM HOCK TERRINE

Caramelised Apple & Black Pudding

### BEETROOT & GOATS CHEESE

Tomato & Balsamic

### BUTTERNUT SQUASH SOUP

Confit Garlic, Shallot & Pumpkin Seeds

## ROASTS

### ROAST SIRLOIN OF BEEF

Served with Roast Potatoes, Yorkshire Pudding,  
Cauliflower Cheese, Honey Roast Parsnips,  
Buttered Greens, Carrot & Swede Mash.

### HALF ROAST CHICKEN

### NUT ROAST

CHATEAUBRIAND £40 Supplement

## AFTER

### STICKY TOFFEE PUDDING

Vanilla Ice Cream & Butterscotch

### APPLE & CINNAMON CRUMBLE

Vanilla Ice Cream

### LEMON POSSET

Blackberry Sorbet & Meringue

### VANILLA CHEESECAKE

Gingerbread & Poached Pear

Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements.  
A discretionary service charge of 12.5% will be added to your bill & will be given to our Food & Beverage team. Inclusive of VAT at the prevailing rate. Thank you.