

SUNDAY

SAMPLE MENU

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.