

SUNDAY LUNCH

Sundays 12pm to 3pm

pre-order is required

2 Courses £38

3 Courses £48

STARTERS

Mushroom

Mushroom Risotto, Tarragon, Crème Fraîche,
Maitake Mushroom (GF,NF,V)

Beetroot

Secretts Farm Heritage Beetroot, Beetroot Mousse, Goats Cheese
Bonbon, Celeriac and Horseradish Puree

Duck

Creedy Carver Duck Leg Pressing, Breakfast Radish, Golden
Turnip, Prune, Turnip Puree, Timut Pepper Sauce

Lamb

48 Hour Slow Cooked Pressed Lamb Belly, Baby Aubergine,
Ewes Curd, Crispy Onion, Lamb Jus

MAIN COURSES

Sirloin of Beef

Roast Sirloin of Beef, Horseradish Sauce, All the Trimmings

Loin of Pork

Roast Pork, Apple Sauce, All the Trimmings

Nut Roast

Nut Roast, Vegetarian Gravy, All the Trimmings

Gilt Head Seabream

Gilthead Bream, Prawn and Red Pepper Mousseline, Pomme Dauphine, Pickled Seaweed, Seaweed Oil, Velvet Crab Sauce

Sides

Braised Red Cabbage £6.00

Cauliflower Cheese £6.00

Extra Gravy £2.00

DESSERTS

Crème Brulee

Apricot and Nutmeg Crème Brulee, Roasted Apricots

Chocolate Orange

Chocolate Orange Fondant, Crème Fraîche Ice Cream

Spiced Plum Millefeuille

Spiced Plum Cream, Puff Pastry, Plum Gel, Plum Sorbet

Selection of Three British Cheeses

Estate Chutney, Crackers