

SUNDAY LUNCH

STARTERS

Mixed Marinated Olives £7 | Warm Bread with British Rapeseed Oil and Aged Balsamic £7

STARTERS

MUSHROOM

Mushroom Risotto, Tarragon, Crème Fraiche, Maitake Mushroom

DUCK PARFAIT

Duck Liver Parfait, Poached Cherry, Cherry Gel, Brioche

TROUT

Citrus Cured Chalk Stream Trout, Buttermilk, Pickled Apple, Apple Marigold, Bitter Leaves, Radish

TOMATO AND BURRATA

Isle of Wight Tomato, Burrata, Elderflower, Basil

MAINS

SIRLOIN OF BEEF

Roast Sirloin of Beef, Horseradish Sauce, Yorkshire Pudding, Seasonal Vegetables, Red Wine Jus

ROAST PORK LOIN

Roast Pork Loin, Apple Sauce, Yorkshire Pudding, Seasonal Vegetables

NUT ROAST

Nut Roast, Yorkshire Pudding, Seasonal Vegetables, Vegetarian Gravy

DAY BOAT FISH SPECIAL

Lightly Curried Spiced Mussel and Clam Orzo, Sea Herbs

SIDES

Braised Red Cabbage £7 | Cauliflower Cheese £7 | Thyme and Garlic Roast Potatoes £7
Beef Fat Rosti Potato with Parmesan and Fresh Truffle £14

DESSERTS

BRITISH STRAWBERRY TRIFLE

Oak Church Strawberries, Vanilla Custard, Strawberry Jelly, Lady Fingers, Flaked Almonds

VEGAN 64% DARK CHOCOLATE DELICE

64% Dark Chocolate Mousse, Chocolate Textures

BRAMLEY APPLE AND HAZELNUT TART

Apple Compote, Hazelnut Sponge, Crème Pâtisserie

SELECTION OF THREE BRITISH CHEESES

Served with Estate Chutney and Crackers—£7 supplement