

SUNDAY LUNCH MENU

Two Courses £19.50
Three Courses £23.50

Starters

Soup of the day

Wild Boar cured meats

with crispy sourdough bread & an artichoke, pepper, onion & cucumber salad in olive oil.

Roasted beetroot & porcini mushrooms

with a stilton & pomegranate dressing

Oak smoked salmon

with edamame beans, sesame seeds & a citrus soy sauce

Main Course

28 day aged ribeye of British beef

served with roast potatoes, Yorkshire pudding & seasonal vegetables

Roasted pork two ways

slow roasted pork belly & marinated pork fillet served with roast potatoes, Yorkshire pudding & seasonal vegetables

Seafood Spaghetti

with monkfish mussels & hake cooked with cherry tomatoes in white wine, parsley & garlic sauce

Vegan curry (V)

with cauliflower chickpea, tomato, lime & coconut, served with rice

Dessert

Chocolate hazelnut Semifreddo

served with crème anglaise

Mix berry pavlova indulgence

with vanilla ice cream

Ice cream

3 scoops. Choose from chocolate, vanilla Madagascar, rum and raisin, honeycomb or mint chocolate chip