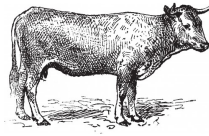


SUNDAY MENU



BITES

Olives 3.50

Warm sourdough, sea salt butter 4.00

STARTERS

Castel Franco, apple, pickled walnut, Stilton, grapes, celery, Waldorf 8.00

Celeriac soup, pickled apple, Parma ham, winter truffle 9.00

Potted duck, apple jelly, toasted sourdough 10.00

SUNDAY ROAST 18.00

Roast rump of Irish beef, red wine jus

Roast pork loin, wholegrain mustard jus

Half roast chicken, lemon & thyme jus

All served with king cabbage, honey roasted carrots, parsnips,
Yorkshire pudding & roast potatoes

MAINS

Butternut squash risotto, Buratta, amoretti, pine nut, sage 15.00

Halibut, avruga caviar, sea vegetables, pickled shallots, borage & champagne veloute 23.00

Chicken Caesar, baby gem, anchovies, parmesan, croutons, caesar dressing 15.00

DESSERTS

Muscovado financier, toffee apples, dates, walnut, coffee & vanilla ice cream 7.00

Roasted pineapple, chilli salsa, vanilla mousse, coconut sorbet 7.00

Dark chocolate mousse, malt puree, lime & salted caramel ice cream 7.00

Selection of British & French cheeses, seasonal garnishes & walnut bread 15.00