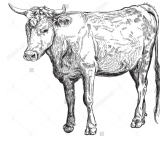


## SUNDAY ROAST



### STARTERS

Heritage Tomatoes, Grilled Peppers, Charred Onions, Focaccia, Balsamic 10

Tuna Tataki, Watermelon, Avocado, Sesame, Coriander 11

Crayfish Salad, White Asparagus, Grapefruit, Green Beans, Peas, Lemon Dressing 15

Charcuterie Board, Cured Meats, House Pickles, Sourdough 12 / 18

### SUNDAY ROAST 18

Roast Rump of Irish Beef, Red Wine Jus

Half Roast Chicken, Lemon & Thyme Jus

*All served with Hispi Cabbage, Honey Roasted Carrots, Parsnips, Yorkshire Puddings & Roast Potatoes*

### MAINS

Parmesan Gnocchi, Broad Beans, Peas, Girolles, Courgette, Goats Curd 18

Cod, Chorizo, Orzo Pasta, Baby Leek, Grilled Peppers, Tom Berries, Basil 22

### SIDES

Roast Potatoes / Honey Roasted Carrots & Parsnips / Buttered Greens / Green Salad 4

### DESSERTS

Madeleines, Lemon Curd, White Chocolate, Pistachio Ice Cream 7

Dark Chocolate Mousse, Banana, Peanut, Lime, Vanilla Ice Cream 7

Poached Peach, Vanilla Mousse, Lemon Balm, Raspberry Sorbet 7

Selection of Four British & Cheeses, Seasonal Garnish, Apricot & Hazelnut Bread 4 / 15

Selection of Seasonal Ice Creams & Sorbets 5

**Chef: Elliot Miller**

*If you require any specific allergen information, please ask a member of the team*