

Sunday Lunch

Hors d'oeuvres

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Wild mushroom arancini, pickled celeriac, mushroom ketchup, saffron aioli, endive, rocket oil, smoked dapple shavings (v)

Pan seared wood pigeon, compressed pear, marinated blackberry, beetroot, red wine syrup

North African spiced squash, goat's cheese mousse, red onion marmalade, crispy onions, mint vinaigrette * (v)

Smoked haddock, twice baked soufflé, pea velouté, spinach, *roast tomato salad*

Smoked salmon and prawn tian, tomato and cucumber salsa, baby gem salad

To Follow

Roast rib of beef, Yorkshire pudding, duck fat roast potatoes, autumn vegetables, chantenay carrots, celeriac purée, roast gravy

Gloucester Old Spot roast pork, crackling, château potatoes, sage and roast onion stuffing, roasted root vegetables and pan gravy

Pan seared Lowestoft sea bass, sautéed new potatoes, spinach, fennel, tomato fondue sauce

Pan seared Pheasant breast, fondant potatoes, roast tenderstem broccoli, braised red cabbage, wild mushroom cream reduction

Cabbage parcel and nut farce, roast baby vegetables, potato terrine, honey and rosemary dressing * (v)

2 Courses £22.00

3 Courses £28.00

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La cafetière, cappuccino, latte or espresso coffee and petits fours

£3.00 per person

Allergens

Some dishes may contain nuts and other allergens

When placing your order, please make our team aware if you have any dietary requirements

**** Gluten Free Dishes***

DF Dairy free

V vegetarian