



## SUNDAY LUNCH

2 Courses £25 / 3 Courses £30

Amuse Bouche

House Bread & Butters

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### STARTERS

Canteloupe Gazpacho, Iberico Ham, Courgette, Pinenuts, Chilli

Charred Mackerel, Textures of Beetroot, Horseradish Jelly, Dill

Pressed Corn Fed Chicken Leg, Shallot, Broccoli, Apricot, Sage

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## SUNDAY ROASTS

Guinness & Treacle Glazed Sirloin of Beef\*

Crispy Rack of Pork Loin\*

*\*Served with Roast Potatoes, Yorkshire Pudding, Tenderstem Broccoli & Gravy*

Sea Bass, Crushed Potatoes, Tenderstem Broccoli, Salsa Verde

Goat's Cheese, Spinach & Mushroom Pithivier, Yorkshire Pudding, Porcini Gravy

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### SIDES

Roasted Heritage Carrots £4 / Buttered Hispi Cabbage £4 / Peach, Feta, Rocket Salad, Honey & Mustard £4

Extra Roasties £1.5 / Extra Yorkshire Pudding £1 / Extra Gravy £1

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### DESSERT

Vanilla Panna Cotta, Peach, Almond, Iced Tea Sorbet

Dark Chocolate Brownie, Mango, Passion Fruit, Meringue

Selection of Artisan Cheeses, Traditional Garnishes [+£5]