

## *Sunday menu*

2 courses £21 / 3 courses £26

Children's 2 course £8

### *To start*

*Cauliflower and Cheddar Arancini (v)*

*Truffle mayo, radish, coriander*

*Pressed Duck Terrine*

*Balsamic onions, toasted sourdough*

*Prawn Cocktail*

*Gem lettuce, Marie Rose*

*Our kitchen soup (v, gfa)*

*Creamy Garlic Wild Mushrooms*

*Crusty bread*

*Buffalo Mozzarella*

*Heirloom tomatoes, basil pesto*

### *To follow*

*Pan Fried Salmon*

*Creamy mash, spinach, poached egg and hollandaise*

*Beetroot Risotto (v)*

*Slow roasted heirloom tomatoes, bocconcini*

*The dishes below are served with Yorkshire puddings, roasted potatoes,  
seasonal vegetables, and cauliflower cheese*

*28 Day Dry-aged Sirloin of Beef (gfa)*

*Parmesan & rosemary chips,  
brandy peppercorn sauce*

*Corn Fed Chicken Supreme (gfa)*

*Mushroom tortellini, asparagus, black garlic,  
truffle broth*

*12 Hours Slow Roasted Pork Belly (gfa)*

*Pork & chorizo bonbon,  
saffron fondant, cider jus*

### *Sweets*

*Lemon Tart*

*Raspberry sorbet*

*Raspberry Crème Brûlée*

*Raspberry compote*

*Warm Chocolate Brownie & Vanilla Ice Cream*

*Selection of Luxury Ice Creams and Sorbets*