



Sunday Lunch

£34 for 2 courses, £42 for 3 courses

To whet your appetite....

Homemade artisan breads

whipped honey butter & balsamic vinegar and whipped miso butter

Choice of our spring-well bottled still or sparkling water

Starters

Duck liver parfait

piccalilli, rhubarb, sourdough

Smoked haddock fishcakes

curried parsnip, coriander

Goat's cheese salad

beetroot, dressed leaves, orange ketchup

Mains

Local roasted beef

roasted potatoes, Yorkshire pudding, seasonal vegetables, red wine sauce

Roasted chicken

roasted potatoes, Yorkshire pudding, seasonal vegetables, red wine sauce

Market catch-of-the-day

butter bean and pearl barley cassoulet, cucumber

Butternut squash pithivier

roasted potatoes, seasonal vegetables, pesto white wine sauce

Desserts

Chocolate crèmeux

hazelnut, chocolate rocks, vanilla

Sticky toffee pudding

Muscovado sauce, clotted cream

Local cheeses

Artisan crackers, chutney, candied walnuts

Coffee and teas

£4.95 per person (supplement)

We prepare and cook all ingredients in our kitchen. We do our utmost to ensure that ingredients are kept separate, but this cannot be guaranteed.
If you have any known allergies, please advise our staff when ordering your meal so that we may guide your choice.
Please note a discretionary service charge of 10% is applied to your bill. [SL-A]