



# SUNDAY LUNCH MENU

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## NIBBLES

**Sourdough bread** - whipped butter – 6.5

**Marinated olives** - fresh lemon, olive oil – 6

**Smokehouse nuts** – 4

## STARTERS

**Soup of the day** - sourdough, parsley

**Mackerel pâté** - crouton, radish, green peppercorn

**Ham hock terrine** - piccalilli, fresh pickles

**Beetroot and goats cheese salad** - candied walnut, vinaigrette

## MAINS

**Local roasted beef** – roast potatoes, Yorkshire pudding, seasonal vegetables, red wine sauce

**Roasted pork shoulder** - roast potatoes, Yorkshire pudding, seasonal vegetables, red wine sauce

**Vegetable pithivier** – roast potatoes, seasonal vegetables, carrot and swede purée

**Catch of the day** - savoy cabbage, cucumber and dill, beurre blanc

**Wild mushroom gnocchi** - pickled shimeji, mushroom ketchup

## DESSERTS

**Sticky toffee pudding** - brown sugar sauce, clotted cream

**Chocolate crèmeux** - hazelnut, chocolate rocks, vanilla ice cream

**Lemon tart** - fresh raspberries and sorbet

**Local cheeses** - chutney, artisan biscuits (choose 3 from our Cheese Menu)

**£34 for 2 courses, £42 for 3 courses**

**Coffee** - with Chef's selection of petit fours – 6.95

**Coffee or Tea** – 4.50

We prepare and cook all ingredients in our kitchen. We do our utmost to ensure our ingredients are kept separate, but this cannot be guaranteed. Please advise your server when ordering your meal of any known allergies so that we may guide your choice. Please note that a 10% discretionary charge is added to your bill