

**Example Sunday Menu**

**~ Starters ~**

**Seasonal Soup (GF, VGO) £7.50**

Seasonal Garnish

**Chicken Liver Parfait £8.50**

Sourdough ~ House Chutney ~ Rocket

**Beetroot Cured Sea Trout (GF) £8.50**

Green Onion Emulsion ~ Crispy Noodle ~ Baby Gem

**Wild Mushrooms Fricassee £8.00**

Poached Egg

**Chicken + Black Pudding Terrine (GFO) £9.50**

Piccalilli ~ Hazelnut Snow ~ Crispy Chicken Skin

**~ Mains ~**

**Roast Topside of Beef (GFO) £22.00**

Roast Potatoes ~ Pomme Puree ~ Yorkshire Pudding ~

Roasted Carrots ~ Red Wine Gravy

**Slow Roasted Pork (GFO) £20.00**

Roast Potatoes ~ Apricot Stuffing ~ Pomme Puree ~ Roasted Carrots ~ Cider Gravy

**Nut Roast (GFO, VGO) £17.00**

Roasted Potatoes ~ Pomme Puree ~ Roasted Carrots ~ Vegetable Gravy

*All Above Mains Are Accompanied With*

*Creamed Leeks ~ Carrot + Swede Crush ~ Red Cabbage ~ Seasonal Greens*

**L+P Fish Pie £18.00**

Duchess Potatoes ~ Buttered Kale

**Beef Wellington for Two £70.00**

Dauphinoise Potato ~ Seasonal Greens ~ Artichoke Puree ~ Tenderstem Broccoli ~

Bone Marrow Jus ~ Sticky Red Cabbage ~ Carrot and Swede Crush ~ Creamed Leeks

**~ Sides ~**

Extra Gravy **£1.50**

**~ Desserts ~**

**Chocolate Torte (GF) £9.00**

Blackberry ~ Nut Crumb ~ Sesame Seed Tuile

**Sticky Toffee Pudding £8.50**

Rum Butterscotch ~ Vanilla Ice Cream

**Croissant + Hazelnut Butter Pudding £9.00**

Crème Anglaise

**Selection Of 4 Cheeses (GFO) £14.00**

Frozen Grapes ~ Quince Jelly ~ Mini Loaf ~ Lavosh Cracker

*A Discretionary Service Charge Of 10% Will Be Added To The Final Bill.  
Please Notify Your Server About Any Intolerances And Allergies Upon Placing Your Order.*