

# SUNDAY LUNCH MENU

## TO START

Confit duck terrine, pickled beets, sourdough croutes, endive  
Honey roasted parsnip soup, picked apple & sage (vg)  
Whipped goat's cheese mousse, roasted butternut squash, pumpkin seed crumb (v)  
Prawn & crab tian, pickled fennel, avocado, radish

## TO FOLLOW

40 day dry-aged West Country sirloin, carrot purée, watercress  
Crispy roasted pork belly, caramelised apple, pork and sage stuffing  
Thyme roasted chicken supreme, creamed leeks, braised shallot  
Pan-fried cod, creamed leeks, chive oil  
Plant based roast, carrot purée, cranberry stuffing,  
vegetable gravy, plant based Yorkshire pudding (vg)  
*All served with braised red cabbage, buttered greens, roasted potatoes & Yorkshire pudding*

## EXTRAS

Cauliflower cheese £5  
Chargrilled hispi cabbage & pancetta £5  
Pigs in blankets £5  
Truffle & parmesan mash £5

## TO FINISH

Sticky toffee pudding, salted butterscotch sauce, vanilla ice cream  
Elderflower panna cotta, blackberries, white chocolate crumb  
Dark chocolate fondant, cherry sorbet  
Blackcurrant cheesecake, fruit compote, cassis sorbet (vg)  
A selection of cheese

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

This is a sample menu only. Prices and dishes correct at time of publishing.