



# SUNDAY MENU

Served 12.00 - 21.00

THREE COURSES £35.95 / TWO COURSES £28.95 / ONE COURSE £21.95

## STARTERS

### CARROT & GINGER SOUP (GFA) (V)

served with sourdough and Netherend farm butter

### DUO OF DUCK

smoked breast and parfait served with onion confit and toasted brioche

### OAK SMOKED SALMON (G)

fresh water prawns, marie rose sauce and lemon dressed leaves

### BREADED CAMEMBERT BITES (V)

cranberry sauce, dressed leaves

### HAM HOCK TERRINE (GFA)

orchard chutney, toasted brioche

## MAINS

### TRADITIONAL ROASTED SIRLOIN OF BEEF (GFA)

Yorkshire pudding, cauliflower cheese & its own jus

### ROSEMARY ROASTED LEG OF CORNISH LAMB (G)

caper and mint jus

### BAKED BEETROOT WELLINGTON (V)

roast potatoes, seasonal vegetables, red wine jus

### ROASTED FILLET OF COD (G)

roast potatoes, creamed white wine sauce

## DESSERTS

### BAKEWELL SLICE (V)

served with creamy vanilla custard

### PRALINE TART (V)

salted caramel ice cream, mango gel, tuile

ALTERNATIVELY YOU CAN SELECT ANY OTHER DESSERT FROM OUR  
DESSERT A LA CARTE MENU

### Food Allergies & Intolerances

Should you have any concerns about a food allergy or intolerance please ask our staff before you order your food and drinks.

Some dishes may contain traces of nuts or other allergens.

**V - Vegetarian G - Gluten Free GFA - Gluten Free Available VGA - Vegan Available**

A 10% discretionary service charge is added but can be removed if requested.