

SUNDAY LUNCH MENU

//STARTER//

Gin Cured Salmon GF
House Philly, saffron mayo, pea shoot

Confit Chicken Terrine
Truffle, white bean, baby leek and chicken crackling

Kedgeree Risotto
Poached haddock, duck egg

Parsnip Velouté V
Onion Bhaji

Gazpacho Tomato V/GF
Basil, horseradish cream

Smoked Duck Breast DF/GF
Pickled vegetable roll, mandarin gel

//ROAST//

Overnight Roast Sirloin, creamed horseradish

24 Hour Braised Pork Belly, Apple Purée

Baby Roast Chicken, Bread Sauce

All served with roast potatoes,
vegetables and crispy Yorkshire pudding

*All of the above as a sharing family roast board
£4 supplement

//MAIN//

Lock Duart Salmon DF/GF
Fennel, pickled beets, radish, mandarin,
lemon and dill gel

Corn-fed Chicken GF
Pomme Anna, pea puree, sweetcorn

Wild Mushroom and Sage Risotto V/GF
Sage jelly, butternut purée

Confit Duck Leg DF/GF
Potato fondant, baby fennel, bok choy, baby onions

Crispy Pork
Black pudding terrine, celeriac remoulade, apple jus

//DESSERT//

Champagne and Strawberry Iced Parfait
Honeycomb toffee

Bitter Dark Chocolate Pavé
Pistachio brittle and chocolate tuille

Turmeric Crème Brûlée
Hobnob biscuit

Courgette and Pumpkin Seed Cake
Crème fraîche

Lemon Posset
Mixed berry compote

5 Cheese Board
Crackers and chutney

2 Courses £22

3 Courses £28

DF – dairy free, GF – gluten free, V – vegetarian, Ve – Vegan. Some dishes may contain nuts, please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need. All prices include VAT.