

SUNDAY LUNCH MENU

One course for £18.50 Two courses for £25.00 Three courses for £28.00

STARTE	\neg
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Chef's Homemade Soup (Ve) Served with toasted sourdough.

Chorizo and piquillo croquettes Served with rocket, romesco sauce and parsley oil.

Crispy fishcakes

Served with mixed salad leaves and a salsa of apples, beetroot and capers.

Tempura Tenderstem Broccoli (Ve) thai carrot salad with a sweet a sweet chilli dipping sauce.

MAINS

12 hour roasted sirloin (served pink) Rosemary & garlic roast potatoes, Yorkshire pudding, horseradish crushed carrots and red wine ius

Thai green curry (Ve)
Served with sticky rice and crispy garlic.

Roast pork loin with crackling Apple puree, rosemary & garlic roast potatoes, Yorkshire pudding, cider, and maple ius grais

Smoked haddock risotto.
with prawns, garden peas and tarragon, topped
with crispy tempura English asparagus.

*All mains come with a selection of chef's vegetables *

_ DESSERTS	

Lemon posset (V)

With chocolate soil, raspberry kirsch compote.

Coconut pana cotta (Ve)

Walnut brittle, passion fruit gel and pickled pineapple.

Warm Treacle Tart

served with vanilla ice cream and a blood orange gel.

Chocolate fudge brownie

Served with a cherry reduction and a coffee mocha ice cream.