

WINTER SUNDAY LUNCH

TO SHARE

House mixed olives £3 VE
Hummus, baba ganoush and warm flatbread £5 VE
House baked focaccia, olive oil, aged balsamic £4 VE
Baked rosemary studded Camembert for 2 to share with onion sourdough £12.95 V
Artisan cured meat charcuterie platter £9 GF

STARTERS

Twice baked cheddar and goats cheese soufflé, apples, chicory, hazelnuts £8 V
Beetroot cured salmon, celeriac remoulade, fennel gel, dill oil £9 GF
Roast Jerusalem artichoke veloute, light curry oil, fresh baked focaccia £7 VE
"Koh Shui" Chinese style pork ballotine, chilli, sesame, garlic, cucumber, coriander, soy £9 DF, GF
Confit duck let scotch egg, smoked parsnip emulsion, pickled red cabbage £8
Ras el Hanout cauliflower, white bean tagine, chermoula, tahini dressing £8/£16 VE, GF

MAINS

Sirloin of West Country beef (pink) £20
Roast leg of lamb £19
Roast loin of pork with crackling and apple sauce £18
Beetroot and kale wellington £18

All served with roast potatoes, carrot and swede, pickled red cabbage,
honey roast parsnips, greens, cauliflower cheese

SIDES

Tossed greens V, GF
House salad GF VE
Rocket and Parmesan salad GF
Beer battered chunky chips V DF

White truffle and Parmesan fries GF V
Fries with rosemary and sea salt GF V DF
All side dishes are £4

DESSERTS

Dark chocolate delice, blackberries, chocolate crackling, mint, blackberry sorbet £8 VE GF
Sticky toffee pudding, Pedro Ximenez soaked raisins, toffee ice cream, butterscotch sauce, honeycomb £8
Yorkshire forced rhubarb semifreddo, lemon curd, white chocolate set cream, pistachio, honey, meringue £9 GF
Cheeseboard (3 piece) with biscuits, fig chutney and celery (see server for today's cheeses) £10 GF
Ice cream and sorbet ~ £2 per scoop GF