

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
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 leg scotch egg, smoked parsnip emulsion, pickled red cabbage £8

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
Ras el Hanout cauliflower, white bean tagine, chermoula, tahini dressing - £16 VE, GF
Cod and king prawn Malaysian curry, steamed fragrant rice, prawn cracker, aubergine chutney, green beans,
red chilli and coriander £18 GF, DF
Chargrilled aged rib cap beef burger, cheddar cheese, pickled gherkin, red onion marmalade, baby gem, beef
tomato, red slaw, shoestring fries £16
Beer battered Cornish haddock fillet, chunky chips, mushy peas, tartar sauce, lemon £16 DF

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