



SUNDAY MENU

2 COURSES FOR £30

3 COURSES FOR £35

STARTERS

Pumpkin Soup, spiced pumpkin seed granola, pumpkin purée GF, DF, V, NF

Salad Caprese, buffalo mozzarella, tomato variations, basil oil, V, GF, NF

Chicken Liver Parfait, hedgerow gel, crisp bread, chutney NF

Sautéed Wild Mushrooms, sourdough toast, chive emulsion, V, VE* NF (+£2 fresh truffle)

MAINS

Roast Sirloin of Beef, roast potatoes, Yorkshire pudding, red wine gravy, seasonal vegetables GF, NF

Roast Loin of Pork, roast potatoes, Apple sauce, red wine gravy, seasonal vegetables GF, NF

Tandoori Monkfish, lentil dahl, pickled cauliflower slices, roasted florets, micro coriander GF, NF

Cauliflower Steak, cavolo nero, elderberry capers, garden kale pesto VE, V, GF, NF, DF

DESSERTS

Vanilla Cheesecake, caramelised fig, honey & yoghurt sorbet NF

“Rum Baba” Polenta Cake, caramelised pineapple, mango purée, ginger beer sorbet, coriander VE, V,GF

Chocolate Fondant, cherry sorbet, chocolate crumb, sour cherries V, NF

Local Cheeseboard V, * £5 Supplement

ALLERGEN INFORMATION

V = Vegetarian, VE = Vegan, VE = Vegan Adaptable, GF = Gluten Free, * = Gluten Free Adaptable NF = Nut Free, DF = Dairy Free, DF*= Dairy Free Adaptable*