

Sunday Lunch 2018

Local organic artisan bread, Farmhouse butter OR olive oil & '5 yrs' aged balsamic	£3.50
Bowl of Provençal olives	£3.00

Starters

Blue cheese & toasted walnut tartlet, poached pear salad Cream of white onion & new potato soup [v] [gf] Game, pistachio terrine, winter fruit chutney, granary toast *	Crab & cod fishcake, lime buerre blanc, sweet chilli jam Home smoked salmon, celeriac remoulade, herb beignets *
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Mains

Medium Rare roast Herefordshire Sirloin of beef, thyme & duck fat potatoes, confit carrots, broccoli, Yorkshire pudding, red wine & thyme gravy * Seared fillet of seabass, Château potato, char - griddled courgette, almond, dill & cucumber Vièrge [gf] Where not indicated some dishes can be adapted to become gf *	Oven roast loin of Woodland pork, cranberry & sage stuffing, herb roast potatoes, red wine jus, glazed red onion & fine beans Salmon encrôte, shortcrust pastry, braised leeks, potato Dauphinoise, glazed roots * Triple baked savoury cheesecake, onion confit, garden herb gnocchi, ceamed spinach [v] *
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Puddings

Custard tart, apple & ginger compote, baileys ice cream Lemon posset, Chantilly cream, shortbread biscuit Dark chocolate tart, hazelnut praline, amaretto ice cream	Passion fruit & white chocolate cheesecake, Morello cherry sorbet Poached meringue, crème Anglaise, sugared almonds [gf] Homemade ice cream or sorbet (three scoops) [gf] Artisan cheese slate [supplement £3.00] *
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£22.50 for two courses

£27.00 for three courses

Hot drinks

Nespresso Coffee		Suki Tea	£2.50
Espresso	£1.90	Fairtrade breakfast	Earl grey blue flower
Double espresso	£2.50	Green tea	Red berry
Americano	£2.50	Chamomile	Peppermint leaf
Cappuccino	£3.00	Choc-Œ-Lait, Real Belgian Chocolate	£3.50
Latte	£3.00	Milk OR Dark	
Macchiato	£2.25	(Soya milk available)	

A discretionary 10% service charge is applied to parties of 10 and above