

# Sunday Lunch Menu

# Two courses £35 / Three courses £43

## **Starters**

Cauliflower Soup, toasted focaccia bread(V) (VGO) (GFO)

Hand Dived Scallops, Jerusalem artichoke puree, artichoke, lemon & caper (£6 supplement)

Torched Red Mullet, tom yum, pesto dumpling

Goats Curd, chicory salad, walnuts

Pork & Apple Croquette, cheese custard

#### **Mains**

**Roast Dry Aged Ribeye**, brisket filled Yorkshire pudding, duck fat roast potatoes, cauliflower cheese, seasonal vegetables

**Corn Fed Chicken Breast**, bacon & leek stuffing, Yorkshire pudding, duck fat roast potatoes, cauliflower cheese, seasonal vegetables

**Rack of Berkshire Pork,** Yorkshire pudding, pigs in blanks, duck fat roast potatoes, cauliflower cheese, seasonal vegetables

**Nut Roast (V),** *Yorkshire pudding, roasted potatoes, cauliflower cheese, seasonal vegetables* **Wild Sea Trout,** *new potato, samphire* & *cream sauce, pepper relish* 

### **Desserts**

Apple Crumble Tart, custard
Chocolate Fondant, salted caramel ice cream
Tropical Fruit Salad, melon sorbet
Sticky Toffee Pudding, clotted cream ice cream
Pineapple Upside Down Cake, custard
Selection of British & French Cheeses, chutney, crackers (£4.95 supplement)

All prices are inclusive of VAT. An optional 10% service charge will be added to your bill, which goes directly to our staff If you have any food allergies or intolerances, please let us know before your order. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen.