

## Sunday Menu

### Starters

Roast Celeriac Soup, Chorizo, Sage, Walnuts, Wheaten Bread \*

Chicken Liver Parfait, Fig Chutney, Black Truffle Butter, Brioche

Smoked Haddock & Leek Fishcake, Tartare Sauce

Salt Baked Beetroot and Goats Cheese Tart, Rocket, Toasted Pumpkin Seeds \* (v)

Monkfish Cheeks, Napa Slaw, Katzu Mayo

### Mains

Roast Sirloin of Beef, Yorkshire Pudding, Vegetables, Roast Potato, Gravy \*

Chicken Supreme, Gnocchi, Chanterelles, Celeriac, Kale

Salmon Fillet, Comber Potatoes, Langoustine, Cockles, Leek, Fennel, Tomato Ragu \*

Sugar Pit Pork Chop, Hens Egg, Hispi Cabbage \*

10oz Sirloin Steak, Peppercorn Sauce, Pomme Neuf \* (£12 Supplement)

Beer Battered Haddock, Beef Dripping Chips, Mushy Peas, Tartare, Lemon Wedge

Mushroom Risotto, Tarragon, Black Truffle, Rocket, Parmesan (optional) \* (v)

**Mains served with Local Potatoes & Organic Vegetables**

### Desserts

Warm Rice Pudding, Spiced Rhubarb, Granola

Sticky Toffee Pudding, Butterscotch Sauce, Honeycomb Ice Cream

Pear & Almond Tart, Crème Anglaise

Vanilla Cheesecake, White Chocolate, Raspberry

Two Courses £27

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Three Courses £32

*\* Gluten Free Option*

*(v) Vegetarian*

*Please Make Your Server Aware of Any Allergies or Intolerances*

*10% service charge applied to tables of 6 or more*