

SUNDAY MENU



Snacks.

Nocellara Olives | £5. Charcuterie & Pickles | £10.

2 Courses £42 | 3 Courses £52

Starters.

Venison Tartare | Smoked Mayonnaise | Artichoke Crisps | Pickled Radish
Cornish Hake | Warm Tartare Sauce | Angel Hair Potato | Nori
White Onion Veloute | Rarebit Croute | Chive
Salt Baked Beetroot | Pickled White Beetroot | Goats Curd | Smoked Almond | Pear

Sunday Main Courses

All Served with Roast Potatoes and Cauliflower Cheese

Dunwood Farm Sirloin of Beef | Sunday Lunch Trimmings
Porchetta | Sunday Lunch Trimmings
Caramelised Shallot and Brie Pithivier | Sunday Lunch Trimmings
Atlantic Cod | Leeks | Mussels | Smoked Butter Blanquette

*Sharing Cote De Boeuf for 2 (800g) Available at £15pp Supplement

Puddings.

Amalfi Lemon Tart Meringue Tart | Creme Fraiche Ice Cream
Chocolate Mille Feuille | Hazlenut | Roasted Banana Ice Cream
Set Caramel Cream | Yorkshire Rhubarb | Gingerbread | Honeycomb

UK Cheese Plate | Oat Biscuits | Raisin Chutney | Celery Leaf

*Our Menus changed frequently depending on the best produce available at the time

*Dietary requirements can be catered for, just inform us at the time of booking