

Sunday Lunch

Starters

Roast root vegetable veloute with crème fraiche & spiced sunflower seed

Prawn, pea & lemon risotto

Braised beef and pork hash cake with horseradish cream & Churchill sauce

Open ravioli of sun blushed tomatoes, English asparagus, asparagus gel, poached egg & black garlic puree

Main Courses

Roast sirloin of beef with a Yorkshire pudding and red wine gravy

Braised, crispy belly pork with black pudding, roast onion, potato & mustard crush and red wine jus

Pan roasted chicken breast with roast carrot, wild mushrooms, pomme dauphine and madeira jus

Pan fried coley on buttered spinach with butternut squash, chorizo and a parsley and caper beurre noisette

Spring vegetable wellington with sweet potato, chive beurre blanc and herb aioli

All served with seasonal vegetables and roast potatoes

Desserts

Caramelised rice pudding with glazed banana and a rhubarb and ginger ice cream

Malted chocolate mousse with honey comb and yogurt sorbet

Sticky toffee pudding with caramelised pear and vanilla ice cream

Cheeseboard with epaisse, 1924, Berkswell, crackers, chutney and fruit £3
supplement

1-course £17.50 2-courses £23.00 3-courses £28.50

Our complete list of allergens is available upon request

A 10% discretionary service charge will be charged to tables of 6 or more