

Sunday

Sample Menu – this menu changes every weekly although roasts remain the same

£10 main course only / £6 children

£14 two courses

£17 three courses

nibble

our own breads + infused oils + tapenade - £1 pp

start

carrot & coriander soup + our own bread roll

slow cooked pork belly, caramelised pear & spinach terrine + red onion marmalade

wild mushroom mousse + spinach salad + tarragon foam

smoked salmon & dill ravioli + courgette ribbons + roasted pepper & tomato foam

main

(served with yorkshire pudding + roast potatoes + sunday vegetables)

roast scotch aberdeen angus 28 day dry aged beef

roast leg of cornish lamb

roast free range suffolk pork

sunday special roast – a slice of each meat (£2 supplement)

other dishes

v roasted autumn vegetable & stilton cassoulet + walnut & parmesan crumble + salad

v cauliflower cheese risotto + parmesan crumbs + salad

sausage of the day + mash, onion gravy & leeks

(can be served with roast accompaniments)

finish

sticky toffee pudding + toffee sauce

apple & autumn berry crumble + custard

warm bakewell tart + plum pudding ice cream

selection of British & continental cheeses + wafers, celery, grapes & chutney

(£2 supplement)