

2 COURSES      £30.00

3 COURSES      £38.00

SUNDAY 19TH OF MAY

## NIBBLES

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Warm sourdough, whipped butter, balsamic vinegar & rapeseed oil V	£6.50
Smoked duck & damson chipolatas, brown sauce	£8.00
Hummus, wild garlic pesto, chargrilled flatbread V	£7.50
Serrano ham croquettes	£8.00
Gordal olives V / GFO	£6.00

## STARTERS

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Spiced parsnip soup, warm sourdough & whipped butter VGO / GFO
Confit belly Pork, fennel & grapefruit slaw, lovage emulsion GFO
Torched mackerel, preserved cucumber jam, horseradish, buttermilk & dill GFO

## SUNDAY ROAST £22.50

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Treacle cured Sirloin of beef, béarnaise GFO
Herb feb Chicken, bread sauce, pork, sage & onion stuffing GFO
Puy lentil, butternut & walnut nut roast V / VGO
<i>All served with Yorkshire pudding, roast potatoes, carrot &amp; swede, hispi cabbage, cauliflower cheese &amp; green beans</i>

## FISH OF THE DAY £24.50

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Pan fried fillet of Cod, pancetta, asparagus, chicken butter sauce* GFO
*£2.00 supplement on 2 or 3 course menu

## DESSERTS

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Strawberries, meadowsweet ice cream, genoise sponge "Trifle"
Sticky toffee pudding, miso butterscotch, vanilla ice cream GFO
Coconut & lemongrass panna cotta, passionfruit sorbet, mango salsa, coconut crumb GFO