

Sunday Lunch

MENU

Pulled Lamb Shoulder Flatbread

Smoked beetroot hummus, chilli & mint yoghurt

Roasted Parsnip Soup

Topped with toasted sesame seeds & blossom honey, marmite & red onion marmalade butter

Goats Cheese & Mushroom Salad

Red onion marmalade, wild garlic pesto, balsamic reduction

Shredded Confit Duck Leg Crostini

Grilled peaches, burnt onion & beetroot mayo, rocket



45 Day Aged Sirloin of Beef

Slow Cooked Pork Belly

Roasted Cotswold Chicken Supreme

Butter & Miso Roasted Oyster Mushrooms

All of the above are served with seasonal vegetables, cauliflower cheese, Yorkshire pudding, rosemary roast potatoes, parsnip purée & red wine jus

Hot Smoked Salmon Salad

Rocket salad, hot smoked salmon, cucumber, quails egg & avocado, lemon & wasabi vinaigrette

Coquille Fruit De Mer

Scallops, salmon & prawns, silky velvet sauce, Pomme Duchesse, tender stem broccoli



Crème Brûlée

Rosemary & orange shortbread

Pear & Apple Crumble

Honeycomb ice cream & glass pear

Chocolate Brownie

White chocolate & Baileys sauce

Milkshake Flight Set

Trio of milkshake flavours served with popping candy straws
Please ask your server for daily choice of flavours available

2 courses £35 or 3 courses £45