

Sunday Carvery Menu 2 course carvery £24.95 / 3 course carvery £29.95 Child carvery £12.45

To Start

Grilled asparagus, prosciutto ham, poached hen's egg, hollandaise (D,E,Sd)
Tempura & jack fruit, sweet chili mayonnaise, spring onions (Ve,G,Se)
Leek and potato soup, truffle oil (Ve)
Smoked chicken & mushroom terrine, crunchy green bean salad, rapeseed dressing (G)
Smoked mackerel pate with beetroot and ginger relish,
frisee salad (F,D,Sd,Mu)

The Carvery

Slow-roast 45 day aged sirloin & Yorkshire pudding (G,E,D)
Roast turkey breast, chipolata, sage & onion seasoning (G,E)
Marmalade glazed gammon, honey & mustard dressing (Mu)
Thyme and garlic roast potatoes (Ve)
Maple glazed chantenay carrots tossed with sugarsnap peas (Ve)
Cauliflower cheese (G,D) Braised red cabbage with apple (Ve,Sd)

From the Kitchen

Herb crusted Atlantic cod loin, olive oil crusted baby potatoes, chargrilled sprouting broccoli, prawn & dill cream (G D,F,Cr) Spinach and ricotta tortellini with chargrilled veg, pine nuts and rocket (D,E,G,Sd,V) Grilled aubergine 'steak', vegetable stuffed tomato, herb oil, sweet potato wedges (Ve,SD,G)

To Finish

Eton mess meringue, strawberries, vanilla ice cream, whipped cream (V,D,E)

Dark chocolate ganache, raspberries, honeycomb (Ve,S)

Warm apple crumble waffle, vanilla ice cream (V,S,G,D,E)

Biscoff cheesecake, strawberry compote (V,G,D,E)

Warm churros loops, almond & dark chocolate dip (Ve,G,S,N)

Chef's selection of artisan cheese (£5.50 supplement)

grapes, celery, apple and chutney (C,G,Sd, D)

Menu is subject to seasonal variation

(V) Suitable for Vegetarians, (Ve) Suitable for Vegans (G) Contains Gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin