Sunday Menu

Starters

Curried lentil & roast parsnip soup, warm onion loaf, salted butter

Duck rillette, winter spiced chutney, treacle, walnut & raisin toast

Scorched mackerel, roast apple puree, wasabi, cucumber, picked shoots

Goats cheese, blackberry, micro celery, beetroot & orange relish, apple crisp

Roast chestnut & sage arancini, black garlic ketchup, parmesan tuile, toasted hazelnuts

Mains

Roast beef cooked pink, Yorkshire pudding, rich roast gravy

Butter roast turkey breast, sage & cranberry stuffing, roast gravy

Roast loin of pork, roast apple, rich roast gravy

Pan Roasted salmon, confit artichokes, chive potato, almond and fennel broth

Cauliflower & potato satay, chickpea & spinach patty, pickled carrot, curry roasted pumpkin seeds

Beer battered haddock, chunky chips, mushy peas, tartar sauce

Desserts

Blackberry parfait, apple sponge, granola crumb, vanilla yoghurt

Baked dark chocolate millionaire pudding, Madagascan vanilla ice cream

Coffee & vanilla choux bun, dark chocolate sauce

Classic crème brulee, spiced shortbread biscuit

2 course 22.00 3 course 27.00

Little Ones

Soup bowl & bread

Veg sticks & dips

Half size roast beef, turkey or pork

Cheese croquette, fries & BBQ dip

Belgian waffle, vanilla ice cream, dark chocolate sauce

Winterberry Eton mess

2 course 12.50 3 course 16.00

**FOOD ALLERGIES AND INTOLERANCES**

Some of our foods contain allergens. Please speak to a member of staff for more information.