

SUNDAY MENU

£26.00 TWO COURSE | £30.00 THREE COURSE

STARTERS

SOMETHING SOUP (V)
HOUSE BREAD, BUTTER

GOATS CHEESE MOUSSE (V)
PICKLED BEETROOT, RED ONION JAM, SESAME CRISP

PRAWN & AVOCADO
BABY GEM LETTUCE, MARIE ROSE, APPLE, CRUSTY BREAD

KOREAN FRIED CHICKEN STRIPS
MIXED LEAVES, KOREAN HOT SAUCE

SHARING BOARDS

PLEASE SELECT 3 OF THE FOLLOWING MEATS:

CARBROOKE GARLIC & ROSEMARY ROAST SIRLOIN OF BEEF

MINT & THYME ROAST LEG OF LAMB

LEMON & THYME ROAST CHICKEN

HONEY & WHOLEGRAIN MUSTARD ROAST GAMMON

ALL SERVED WITH:
HERB ROASTED DUCK FAT POTATOES, CREAMY MASH,
HONEY ROASTED ROOT VEGETABLES, HOMEMADE YORKSHIRE PUDDING,
& RED WINE JUS

DESSERTS

A SELECTION OF DESSERTS WILL BE AVAILABLE ON THE DAY
(THESE ARE CHANGEABLE ON A WEEKLY BASIS)



PLEASE ALERT OUR HOSPITALITY TEAM OF ANY ALLERGIES OR DIETARY REQUIREMENTS