Sunday Menu

2 courses £22.95 or 3 courses £27.95

Starters

Soup of the day, garlic croutons

Chestnut, caramelised parsnip & pearl barley risotto, crisp sage, sorrel cream & toasted pumpkin seeds

Confit duck leg & pork belly terrine, fig chutney, slow poached plum & puffed wild rice

Steamed coley, squid ink, braised leek, crisp pancetta, spinach & garlic aioli

Slow braised beef cheek, smoked celeriac puree, crispy cabbage, pickled wild mushroom, madeira braised shallot & shaved horseradish

Tempura squid & prawns, szechuan salt, saffron & garlic aioli, roasted red pepper, cucumber

Half a dozen Brancaster Staithe oysters, natural or tempura with sweet chilli sauce
£3.00 supplement

Mains

Charred broccoli and pea risotto, crumbled stilton, caramelised chestnuts & truffle oil

Charred parmesan polenta, honey roasted pumpkin, burnt cauliflower, curly kale, toasted pine nuts & orange miso reduction

Pan seared seatrout, orange roasted fennel, rainbow chard, confit lemon potato, smoked onion, brown shrimp & parsley butter

Citrus crusted grey mullet, saffron pappardelle, clam & squid sofrito, sauté spinach & tarragon aioli

Pan roasted chicken breast, roasted potatoes, seasonal vegetables, red wine gravy

Priors hill farm roast pork loin, bramley apple compote, roasted potatoes, seasonal vegetables, crackling, red wine gravy

Braised shoulder of lamb, roasted potatoes, seasonal vegetables, red wine gravy

Rosemary & garlic roasted 28 day aged sirloin of beef, Yorkshire pudding, seasonal vegetables, creamed leeks, roasted potatoes, red wine gravy

Sides

Mediterranean salad	£2.95
Garlic butter glazed new potatoes	£3.50
Slow braised spiced red cabbage	£3.50
Brussel sprouts & caramelised chestnuts	£3.50
Fries	£2.50

Desserts

Selection of homemade ice-creams & sorbets

Compressed apple, caramelised chestnut crumble, blackberry & cinnamon ice-cream

Peanut mousse, chocolate sponge, banana ice-cream & coco nib tuille

Hibiscus crème brulee, port poached figs, honey roasted granola & vanilla crème fraiche

Sticky stem ginger pudding, chilli marinated pineapple, ginger beer syrup & vanilla ice-cream

Lemon cheese cake, bitter roasted lemon puree, pistachio meringues & strawberry sorbet

Selection of British & Irish cheeses, biscuits, truffle honey, celery

£3.00 supplement

St Endellion Brie – A delicious luxury Cornish Brie hand-made using Cornish double cream to create a rich and creamy soft cheese. Locally produced milk and cream straight from the farm.
Lancashire Bomb – Classic creamy Lancashire that has been matured for 24 months and shaped like a round bomb. A great lighter hard cheese with good flavour and texture.
Cambridge Blue – As the cheese matures it acquires a beautiful blue vein, becoming soft and creamy and developing a familiar greyish-blue rind. This cheese really comes into it's own at around 6-9 weeks old.
Charcoal Briquette – Ever heard of a black cheese? Well here it is! A rich and creamy mature cheddar with added charcoal giving it a black colour. It has a gritty texture from the charcoal and is something different to the norm for your cheeseboard.

Wines

	125ml	175ml	bottle
Morgon, Beaujolais 2013, France *Concentrated black cherry, juicy texture with notes of red fruits and violets*	£4.70	£6.50	£27.00
Verdicchio, Classico Superiore 2014, Italy *Green apple, pear and herbs. Crisp & fruit, very refreshing*	£4.20	£5.70	£24.00

Please let us know of any dietary requirements you may have & if you would like to see our allergen information please ask your server. An optional 10% service charge will be added to your bill. Gratuities are shared equally.