



## Sunday Menu

2 courses £25.00 OR 3 courses £32.00

### Starters

**Soup of the day**, garlic croutons

**Spiced falafel**, salted lemon yoghurt, sun blushed tomato, rocket & marinated bocconcini

**Cured & torched mackerel**, smoked mackerel bonbon, cucumber, apple & lemon aioli

**Beef cheek croquette**, kohlrabi remoulade, bitter leaf & guinness aioli

**Confit chicken leg, wild mushroom & tarragon terrine**, mushroom mousse, brioche crumb, prune ketchup & hazel nut dressing

**Trio of salmon**, wasabi pea puree, crème fraiche, pickled mooli & radish

**Half a dozen Brancaster Staithe oysters**, natural or tempura with sweet chilli sauce  
*£4.00 supplement*

### Mains

**Red lentil nut roast**, seared vegetable pin wheel, buttered kale & spiced carrot cream  
*Can be served with roast garnish upon request*

**Oven baked seabass fillet**, barbeque broccoli, spring onion gnocchi, lemon emulsion, pickled baby onions & broccoli puree

**Baked cod**, butter roasted celeriac, ginger crumb, Champagne grapes, purple sprouting broccoli apple & celeriac cream

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

**Priors Hall Farm roast pork loin**, bramley apple compote, roasted potatoes, seasonal vegetables, crackling, red wine gravy

**Slow 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

*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.*

## Sides

<b>Skinny fries</b>	£2.50
<b>Rocket, sun blushed tomato &amp; red onion salad</b>	£3.50
<b>Spring cabbage &amp; crispy shallot</b>	£3.95
<b>Smoked garlic butter new potatoes</b>	£3.95
<b>Parmesan &amp; truffle polenta</b>	£3.95
<b>Treacle glazed carrots</b>	£3.95
<b>Sauté broccoli &amp; toasted almonds</b>	£3.95
<b>Hand cut chips</b>	£3.95

## Desserts

### **Selection of homemade ice-creams & sorbets**

**Lemon yoghurt parfait**, lemon curd, pistachio cake & raspberry mousse

**Vanilla custard slice**, poached rhubarb, ginger cake, burnt white chocolate & rhubarb sorbet

**Churro**, chocolate soil, berry gel, rum raisin ice cream & chocolate sauce

**Sticky toffee pudding**, banana ice cream, butterscotch sauce & caramelized banana

**Chilled rice pudding**, hibiscus poached pear, pumpkin seed granola & vanilla ice cream

**Selection of British & Welsh cheeses**, poppy seed biscuits & rosemary crackers  
*£3.00 supplement*

**Cenarth Brie** – Delicious, creamy, Brie-style cheese. Soft & succulent with a citrus centre.

**Beechwood** – With its gentle nutty texture and subtle smokey tones, this naturally smoked Beechwood cheese really captivates with mellow depth and warmth.

**Ducketts Cearphilly** – Firm, but soft and springy. It has a lightness and delicacy that is the perfect accompaniment to stronger cheeses.

**Perl Las** – A very different blue cheese, light & slightly salty. A golden colour with strong yet delicate flavours.