



Sunday Menu

2 COURSES £25.00 OR 3 COURSES £32.00

Starters

Soup of the day, garlic croutons

Confit Jerusalem artichokes, citrus gel, miso roasted artichoke & sunflower seed puree

Smoked chicken terrine, caramelised pineapple puree, compressed pineapple, pickled walnut, crisp sage & toasted sour dough

Carpaccio of beef pastrami, piccalilli gel, garlic croutons, pickled vegetables & baby watercress

Cured seabass ballotine, tomato consommé, tarragon oil, lemon aioli, pickled shallot & cockles

Smoked salmon roulade, grapefruit gel, torched grapefruit, avocado puree & shaved radish

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

Mains

Charred tandoori marinated cauliflower, roasted red pepper coulis, salsa verde, toasted almonds & spiced falafel

Can be served with roast garnish upon request

Brown butter roasted cod, rosemary & garlic marinated heirloom tomatoes, crispy pankko bocconcini, sauté spinach & kohlrabi split herb sauce

Oven baked seabass fillet, baby potatoes, curried clam velouté & sauté samphire

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

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