



## Sunday Menu

2 courses £23.95 or 3 courses £28.95

### Starters

**Soup of the day**, garlic croutons

**Soya glazed mackerel**, pickled cucumber, dashi jelly, mooli & squid ink cracker

**Smoked chicken terrine**, fermented ginger & chilli mango, whipped goats cheese & sour dough croute

**Cured seatrout**, shaved fennel, sweet & sour beetroot & beetroot ketchup

**Malaysian lamb samosa**, asian slaw, charred pineapple & burnt lime gel

**Chilled tomato jelly**, marinated feta, semi dried cherry tomatoes, black olive caramel

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

### Mains

**Root vegetable roulade**, wild mushroom relish, salsa verde, chargrilled broccoli & parmesan crisp

**Macha crusted cod**, white bean, pearl onion, pancetta & mushroom ragu & water cress aioli

**Pan fried gilt head seabream**, smoked broccoli puree, salt baked celeriac, charred purple broccoli & clam vinaigrette

**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

Rocket, cherry tomato, roasted red onion salad & balsamic dressing	£2.95
Garlic sautéed new potatoes	£3.50
Honey glazed carrots & parsnips	£3.50
Roast potatoes	£3.50
Hispi cabbage, almond beurre noisette & goji berries	£3.95

## Desserts

### Selection of homemade ice-creams & sorbets

**Brown butter tart**, caramelised bray burn apple & whiskey ice-cream

**Yoghurt & rapeseed oil parfait**, hibiscus poached rhubarb, pistachio granola & rhubarb sorbet

**Lavender honey panna cotta**, lemon curd, crispy lemon sponge, honeycomb crisp & bee pollen mascarpone

**Sticky banana cake**, vanilla chantilly, toffee jelly, caramelised banana, toffee gel & popcorn sorbet

**Dark chocolate & peanut butter delicé**, passionfruit mousse & candied peanut

**Selection of British & Irish cheeses**, cheddar biscuits, rosemary crackers, truffle honey & celery  
*£3.00 supplement*

**Cashel Blue** – Rich creamy texture and is well marbled with nutty blue moulds, which, with effective maturing, start to gently ooze and melt

**Channel Island Brie** – Made from Channel Island milk to give it a rich buttery taste and is also a relatively new cheese on the market

**Ardrahan** – The cheese has a buttery textured honey colored center. The brine washed rind effectively brings out the tangy grassy flavour of the milk, and the aroma is earthy and rustic. Ardrahan is excellent with robust red wines

**Old Smokey** – From the Isle of Kintyre this mature cheddar has a softer smoke flavour than most cheese of its type. Great with a dram of peaty whiskey

## Wine

	125ml	175ml	bottle
<b>Pinto Gris, Trimbach 2011</b> , France <i>Rich ripe fruit and crisp acidity, clean mineral finish, Perfect with white fish</i>	£5.50	£7.80	£32
<b>Pieropan Soave, Classico 2015</b> , Italy <i>Classic white flowers, citrus and melon with a long lasting finish</i>	£5.00	£6.70	£28