



SUNDAY MENU

STARTERS

Freshly Made Soup, crusty bread V, Vo Gfo

Chicken Liver Parfait, onion chutney, toast Gfo

Breaded Camembert, heritage tomatoes, cranberry sauce V

Smoked salmon, cream cheese, crispy capers, crisp bread Gfo

Creamed wild mushrooms, on brioche toast, truffle oil V, Gfo

MAINS

Sunday Roast served with seasonal vegetables,
roast root vegetables, roast potatoes, Yorkshire pudding Gfo

Choose from: **Roast Sirloin – Roast Loin Pork - Roast Chicken**

Pan seared Seabass, bubble & squeak, tenderstem broccoli, lemon caper butter sauce

Pan-fried Gnocchi, wild mushrooms, leeks, peas, creamy garlic, sauce V

Sweet potato, leek & sage Wellington, roast potatoes, vegetables & veg gravy V

PUDDINGS & CHEESE

Sticky Toffee Pudding, butterscotch, salted caramel ice cream V

Chocolate Brownie, vanilla ice cream, crushed pistachio V, Gf

Mixed berry & Mascarpone Roulade, strawberry ice cream V

Vanilla crème brûlée, shortbread, mixed berries V, Gfo

Cheese Board, Long Clawson Stilton, Rutland Red Leicester,

Lincolnshire Poacher, Homemade Chutney,

Biscuits & Grapes (£2 Supplement) V

Three scoops of ice-creams or sorbets Vgo

£26.50 for Two Courses, £31.50 for Three Courses

Please advise the team of any food allergies.

A discretionary 10% service charge will be added to the final bill. 100% of which goes to the team who served you.