



## SUNDAY MENU

### STARTERS

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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

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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

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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.