

SUNDAY MENU

2 COURSES £31.00 | **3 COURSES** £38.50

STARTERS

Corned Beef Hash

topped with a poached egg & pea velouté

Duo of Melon

with gin & tonic sorbet

Potted Game

with a plum & chilli jam and crispy toasts

Gin Cured Salmon

horseradish crème fraiche, pickled cucumber & beetroot

**Filo Pastry Filled
with Goat's Cheese Mousse**

bean & blush tomato salad

Soup of the Day

with freshly baked breads
from our bakery

Prawn Salad

juicy prawns with a punchy mango and
cucumber yoghurt and crisp mini poppadoms

MAIN COURSES

all served with potatoes & vegetables

Crispy Duck Leg

served traditionally with apple sauce
and sage & onion stuffing

Pan Fried Salmon

on tagliatelle with a prawn, white wine
& tarragon sauce

Roast Sirloin of Beef (£6.50 supplement)

served with Yorkshire pudding
and horseradish sauce

Sous Vide Chicken Breast

served on a bed of buttered leeks and
served with a thyme jus

Roast Loin of Pork

with a calvados sauce & crispy crackling

Fillet of Cod

on spiced aubergine puree, basil oil
& chorizo crisps

Baked Flat Mushroom

filled with chickpea, butternut squash,
sage & goat's cheese

Pheasant Breast

wrapped in bacon with a confit thigh
and beetroot & blackberries

SELECTION OF HOMEMADE DESSERTS

BEFORE PLACING YOUR ORDER PLEASE INFORM US IF YOU HAVE A FOOD ALLERGY