

Sunday Lunch

2 COURSES £30 | 3 COURSES £35

TO START

HOMEMADE SEASONAL SOUP OF THE DAY

toasted sourdough

DUCK LIVER PARFAIT

crispy chicken skin, gooseberry chutney, toasted brioche

BEEF CARPACCIO

sun blushed tomato, shaved parmesan & rocket

SMOKED SALMON MOUSSE

crème fraiche, pickled cucumber & charred lemon

TO FOLLOW

DEXTER BEEF RUMP CAP (served pink)

SLOW ROASTED ROLLED PORK BELLY

ROAST CHICKEN SUPREME

BUTTERNUT SQUASH & LENTIL WELLINGTON (V)

All the mains are served with: celeriac puree, roast potatoes, braised heritage carrot & tender stem broccoli, Yorkshire pudding & gravy

EXTRA SIDES (£5 each)

Cauliflower Cheese

Buttered Greens

Roast Potatoes

TO FINISH

CREME BRULEE

shortbread biscuit

BAKEWELL TART

choice of Madagascan vanilla ice cream or custard

CHOCOLATE BROWNIE

chocolate sauce, and a choice of Madagascan vanilla ice cream or custard

ETON MESS

English strawberries, vanilla Chantilly, meringue & strawberry sorbet

LOCAL CHEESE SELECTION (£5)

homemade chutney, biscuits