



SUNDAY MENU
3-COURSES £39

Snacks

Sourdough
Ampersand Butter

To start

Roasted Cauliflower Soup
Crème Fraîche – Toasted Hazelnuts

Ham Hock
Pickles – Toasted brioche

Smoked Salmon Salad
Caviar - White Crab – Yoghurt

Mulled Wine Beetroot
Toasted Pumpkin Seeds – Feta – Clementine Dressing

To follow

Beef
Roast Herefordshire Beef (Served Pink) -
Stuffed Yorkshire Pudding - Horseradish

Local Pork Belly
Spiced Apple – Black Pudding - Mustard

Slow Cooked Blade of Beef
Red Wine Jus

Lightly Smoked Haddock
Shellfish Chowder – Samphire – Onion Bhaji

Jerusalem Artichoke Linguini
Blue Cheese – Dukkah – Crispy Kale

All served with Roast Potatoes - Root Vegetables - Seasonal Greens - Cauliflower Cheese

To finish

Blackberry Eton Mess
Pear Sorbet

Apple Crumble
Cinnamon Ice Cream

Tiramisu
Mascarpone Ice Cream

Cheese (+5 Supplement)
3 British Cheeses - Biscuits - Grapes - Chutney

Coffee / Tea

Coffee or loose-leaf tea infusions +5.5
Salted Caramel Chocolate Truffles

