



## Sunday Lunch

### Bread and Olives

Rosemary and thyme focaccia, olive oil, sea salt	4
Marinated Gordal olives	4

### Starters

Chicken liver pate with farmhouse chutney and toasted focaccia  
Roast beetroot salad, ricotta, sticky walnuts and spiced pumpkin seeds  
Crispy pig's head croquette, apple, red cabbage slaw and chilli roasted peanuts  
Crottin glazed in smoked garlic honey, purple carrot, green chilli and puffed wild rice  
Vadouvan spiced cauliflower risotto, roasted cauliflower and puffed wild rice

### Main Courses

Roast beef, carrot and swede mash, buttered greens, roast potatoes, Yorkshire pudding  
Smoked haddock fishcake with tenderstem broccoli and warm tartare sauce  
Celeriac schnitzel, Montgomery cheddar custard, roast shallots, buttered leeks  
Confit duck leg, sweet potato and orange puree, chicory with sweet mustard dressing

### Sides

Roast potatoes	4
Honey roasted purple carrots	4
Red wine braised cabbage	4
Cauliflower cheese	5
Extra gravy	1.5

### Sweets

Sticky toffee pudding, tonka bean ice cream and butterscotch sauce  
Crème brûlée  
Flourless chocolate cake, mint choc chip ice cream, dark chocolate sauce  
Blackberry pavlova with Chantilly cream  
Baron Bigod, Armagnac prunes, sourdough crackers

## 2 Courses 20 / 3 Courses 25

We cook with ALL allergens in our kitchen. If you have an allergy or any dietary requirements, please speak with a member of the team who will be happy to assist.  
A discretionary 10% service charge will be added to tables of 8 or more for your consideration.