
SUNDAY LUNCH

2 courses for £20 3 courses for £24

Crab and Sweetcorn

Dressed White Crab Meat, Sweetcorn Velouté, Sweetcorn Fritter, Dill Oil

Heritage Tomato (v)

Balsamic Pearls, Basil, Sour Dough Croutons, Mozzarella, Chilled Tomato Consommé

Guinea Fowl

Confit Guinea Fowl Terrine, Pickled Vegetables, Caramelised Celeriac Puree, Remoulade

Goats Cheese and Beetroot (v)

Whipped Goats Cheese, Poached Red Beetroot, Pickled Golden Beetroot, Maple Glazed Pecan Nut, Frisee

Beef

Roast Rump Of Beef, Roast Potatoes, Ale Braised Carrot, Yorkshire Pudding, Mixed Veg

Chicken

Breast Roasted On The Crown, Braised Leg Croquette, Truffled Cauliflower Cheese, Roast Potatoes, Mixed Veg

Pea and Broad Bean (v)

Pea and Broad Bean Risotto, Goats Cheese, Citronette Dressed Fennel

Market Fish of the Day

Crushed New Potato, Samphire, Potted Shrimp Butter

Blackberry (v)

Cheesecake, Blackberry Jelly, Blackberries, Pistachio Sponge, Blackberry Sorbet

Apple Bakewell (v)

Warm Bakewell Tart, Caramelised Apple Compote, Burnt Apple Sorbet, Shortbread Crumb

Chocolate Orange (v)

Milk Chocolate Mousse, Poached Orange, Orange & Poppy Seed Sponge, Popcorn Ice-Cream

English Cheese Selection (£2.50 supplement)

Served with Crackers, Fig Puree, Chutney

Rachel (v) (gm) (u)

Semi Hard Washed Rind Goats Cheese, Sweet & Slightly Nutty In Flavour

Oxford blue (v) (p) (cm)

Full Fat Semi Soft Blue Cheese With A Good Mellow Depth Of Flavour

Wescombe cheddar (u) (cm)

A Truly Artisan Cheddar, Cloth Wrapped With A Strong Savoury Flavour; Can Sometimes Contain Light Blue Veining

(v) = Vegetarian (u) = Unpasteurised (p) = Pasteurised (gm) = Goats milk (cm) = Cow's milk

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.