

---

Two Courses / 32  
Three Courses / 39

## STARTERS

PEA & MINT SOUP, Onion & Carrot Bhaji & Focaccia (Vg)

SALMON GRAVADLAX, Beetroot & Horseradish

PORK RILLETES, Pickles & Baguette

ROAST SQUASH, Goat's cheese, Sage Pesto & Balsamic (V)

GAMBAS AL AJILLO, Tiger Prawns cooked in Garlic, Focaccia

LEMON, GARLIC & SESAME CHICKEN WINGS

---

## MAIN COURSES

SUNDAY ROAST with All the Trimmings - Choose from;

Aged Rump of Beef, Slow-cooked Shoulder of Lamb, Roast Rack of Pork or Beetroot,

Mushroom & Truffle Wellington (-£2) (v)(Vg)

TROUT FILLET, Crushed Potatoes, Chive & Prawn Beurre Blanc and Fine Beans

PAN ROAST DUCK BREAST, Cavolo Nero, Dauphinoise Potato and Orange Jus

TWICE BAKED CHEESE SOUFFLE, Braised Leeks, Cheese Sauce, Walnut & Pear Salad (£-2)

MOULES MARINIÈRES, Foaccia Bread & Twice-cooked Chips

CHICKEN SUPREME, Mash, Tenderstem, Madeira & Tarragon Cream Sauce

---

## PUDDINGS & CHEESE

CREME CAMEL, Candied Orange & Cointreau Sultanas

CHOCOLATE & CHERRY BROWNIE, Salt Caramel Ice-cream

PECAN TART, Vanilla Ice-Cream

APPLE & RHUBARB CRUMBLE, Custard or Ice-Cream (Vg available)

BOOZY TIRAMISU

SELECTION OF 2 CHEESES, Artisan Crackers & Fig Relish