

Sunday Lunch

Homemade artisan bread – Netherend Farm butter – flavoured butter	£4.90		
Provençal olives	£4.90		
Mixed harissa nuts	£4.90		
Charter			

Starters

Leek & potato soup – hash brown potatoes [v] *

Miso glazed aubergine – pak choi – tempura tofu – sesame dressing [v] [ve] *

Cornish pollock & beech smoked salmon fishcake – poached hens' egg – Hollandaise sauce

Chicken liver parfait – roasted beetroot – quince purée – toasted brioche loaf *

Mains

Medium-rare 28day aged Herefordshire Sirloin of beef — roast potatoes — seasonal vegetables — cauliflower cheese -Yorkshire pudding — beef gravy [supplement £3.00] *

Butternut squash & potato terrine – rosemary cream – grilled leeks – toasted seeds [v] [ve] *

Where not indicated some dishes can be adapted to be made gf *

Woodland pork loin – garden apple sauce crisp stuffing - seasonal vegetables - roast potatoes - cauliflower cheese - roast gravy *

Cornish stone bass pavé – crushed new potatoes – greens – tartare buttermilk sauce [gf]

Nut roast traditional Sunday lunch [v] **

Desserts

Spiced garden apple & blackberry crumble – vanilla custard * *

Chocolate cheesecake – dulce de leche – coffee ice cream [gf]

Pear & hazelnut mille feuille- caramelised white chocolate ice cream

Artisan cheese- [supplement £3.00] *
Lincolnshire poacher – Beauvale Blue - Blanche Goats

Warm treacle tart – vanilla ice cream

Homemade ice cream & sorbet [3 scoops] [gf]

Vanilla crème caramel – golden raisins – Pedro Ximenez [gf]

Two courses £26.00

Three courses £32.00

A discretionary 10% service charge is applied to all bills

Nespresso Coffee		Suki Tea		£2.50
Espresso	£1.90	Fairtrade breakfast Earl grey blue flo Green tea Red berry Chamomile Peppermint leaf		flower
Double espresso	£2.50			leaf
Americano	£2.50	Chamonine	repperimitie	иј
Cappuccino	£3.50	Hotel chocolat: Velvetised hot Chocolate [milk/dark] £4		
Latte	£3.50			£4.50
Macchiato	£2.25	Minor Figures- chilled cold brew coffee		
(Plant milk is available)		[uses oat milk]		£3.90