

## Sunday Roast Menu

£35 per adult, children under 12 years old eat 50% off & children under 6 years old eat free.

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### Starters

- ✔ Soup of the day, sourdough bread *Gl*
- Serrano ham & cheese croquette, piccalilli dressing *G, E, D, Mu, S, SF*
- ✔ Hummus, harissa cauliflower, muhammara and flatbread *SS, G*
- Chicken liver parfait, spiced apple chutney, toasted brioche *G, SF, E*
- Crayfish and Marie rose cocktail, green apple, sourdough bread crisps *Cr, E, G*

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### Mains

- Roasted Himalayan salt aged strip loin, red wine & rosemary jus
  - Slow cooked pork loin, granny smith apple sauce
  - Pan fried trout, citrus caper dressing
  - ✔ Nut roast and wild mushroom *G, N*
  - ✔ Gnocchi & burrata cheese, roasted tomato and pepper sauce
- All the above served with roast potatoes, black honey truffle glazed parsnips, tenderstem broccoli and lemon oil braised red cabbage with juniper berries, cauliflower and truffle gratin *Ask for allergens.*

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### Desserts

- ✔ Warm chocolate brownie, vanilla ice cream *G*
- ✔ Apple crumble & vanilla custard *G, N*
- ✔ Bitter chocolate tart, berry compote, chocolate ice cream *E, G, D, S*
- ✔ Selection of ice cream and sorbet *D, E, N, S*



## *Allergens*

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SF	Sulphites	P	Peanuts
N	Nuts	M	Molluscs
F	Fish	Cl	Celery
D	Dairy	Cr	Crustaceans
E	Egg	L	Lupin
S	Soya	Mu	Mustard
G	Gluten	SS	Sesame Seeds
G*	Can be made without gluten		

*Most dishes can be made vegetarian or vegan. Ask your server*

 Vegetarian

 Vegan