

Bottomless Sunday Lunch

Soup (V)

Tomato, basil oil and pine nuts

Parsnip

Goats curd, malt, coffee, hazelnut, pickled radish

Smoked Salmon

Crème fraiche, lemon gel

Pork Kromenski

Apple puree, celeriac remoulade

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## **Roast Ribeye of Beef**

Served with traditional vegetables, roast potatoes, Yorkshire pudding, gravy

## **Roast Chicken Breast**

Served with traditional vegetables, roast potatoes, Yorkshire pudding, gravy

## **Stone Bass**

Mussels, samphire, saffron sauce

## **Gnocchi (V)**

Mushroom, cream, goat's cheese

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Sticky Toffee Pudding

Pecan, salted caramel ice cream

Vanilla Panna Cotta

Yoghurt sorbet, granola

Selection of Ice Creams and Sorbet (Please select Three from the list below)

Chocolate, Vanilla, Strawberry - Ice Creams

Cherry, pear, coconut- Sorbets

The Cheeseboard

Selection of Three British cheeses, chutney, grapes, crackers

£35.00 per person for 3 courses

Includes unlimited House Red/White wine for 2 hours following seating, per adult.

Please note this is a Sample Menu and is subject to change

We cannot guarantee that dishes do not contain nuts. If you have any allergies please inform us prior to ordering and we will try to recommend a suitable dish. All prices include VAT.

A 12.5% discretionary service charge will be added to your bill