

Sunday 9<sup>th</sup> February 2020

artichoke + truffle velouté + artichoke crisps

goats cheese mousse, raspberry, golden raisin + beetroot

smoked salmon tartar, horseradish, cream cheese, watercress, sourdough croute

chicken liver parfait, blood orange, granola + toasted brioche

ham hock terrine, mustard gel, pickled vegetables, watercress

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roast sirloin of beef, roast potatoes, seasonal vegetables, yorkshire pudding, pan jus

hubbard chicken, duck fat roast potatoes, roast carrot, pomme puree + pan gravy

roast pork loin, mashed potato, roast apple puree, tenderstem broccoli, red wine jus

pan fried salmon, saffron potatoes, samphire, chive beurre blanc

wild mushroom + spinach pithivier, spinach puree, kale, beurre blanc

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treacle tart, poached pear, vanilla ice cream

lemon posset, oat crumb, strawberry salsa

crème caramel, plum, prosecco

rhubarb mille feuille, vanilla crème patisserie, rhubarb sorbet

chef's selection of 3 british cheeses, oat crackers, chutney + celery

**2 courses £21.00 / 3 courses £26.00**

**12 years and under £17.50**