

Sunday Dinner Menu

artichoke velouté, brown butter croutons

goats cheese mousse, raspberry, golden raisin + beetroot

chicken liver parfait, blood orange, granola + toasted brioche

burrata, baby heritage tomatoes, basil oil

beef tartar , braised octopus, sweet + sour onions, micro rocket

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

hubbard chicken, tarragon gnocchi, sweetcorn, mushroom + jus

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

confit cod, olive oil emulsion, jersey royales, baby leek

duck breast, blackberry gel, pomme anna, duck bonbon, cavolo nero, jus

mushroom + truffle risotto, rocket + parmesan salad

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hazelnut souffle, roast hazelnut icecream

(please allow 15 minute waiting time)

treacle tart, poached pear, vanilla ice cream

lemon posset, oat crumb, strawberry salsa

crème caramel, plum, prosecco gel

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

2 courses £26.00 / 3 courses £30.00

12 years and under £17.50