



### Sunday Lunch

One course: £14.50 Two Courses: £18.50 Three courses: £22.50

12-4pm (last seating at 4pm)

#### Starters

Garlic creamed mushrooms, brioche toast, fried duck egg ,onion ketchup

Yorkshire pudding, onion gravy

Soup of the day, artisan bread & butter (v)

Heritage tomato salad basil, hazelnut & ciabatta (v)

Hand dived scallop, girolles, hazelnuts, beurre noisette, celeriac cream (£4 supplement)

Gin and tonic cured salmon, cucumber, pickled radish, lemon sorbet, fennel pollen

#### Roasts

28 day aged sirloin of beef

'Anna's Happy Trotters' 72 hour pork belly

Organic chicken supreme

Lamb rump (£3 supplement)

All roast main courses are accompanied by honey glazed carrots, seasonal green vegetables, roast potatoes, yorkshire pudding and home-made gravy.

#### Mains

Butter roasted salmon, duchess potato, charred leeks, 'fish pie' sauce, parsley oil

Yorkshire pea risotto, mint, aged parmesan, watercress

please inform the waiting staff of any allergies or intolerances before ordering

*Head Chef Matthew and his dedicated team strive to bring you the freshest food possible at the highest standard, so please bear with us during busy periods as there may be slight delays as to not compromise on the quality of your food*