

Sunday Lunch

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

Starters

Soup of the day, artisan bread and butter

Yorkshire pudding, home-made gravy

Sticky braised pork cheek, celeriac cream, granny smith apple, pickled celeriac..

Ham hock & black pudding terrine, piccalilli & focaccia crouton

Asparagus Spears, Puree, Fried Duck Egg, Smoked Barwhey Cheese, Black Truffle

Tastes of Mushroom. Garlic on Toast, Pickled Enoki, Hay Smoked King Oyster, Veloute shot

Roasts

Pollington reared topside of beef

'Waterford Farm' slow roast pork loin & crackling

Shoulder of Lamb, Maple glaze Garlic, Thyme

Organic corn fed Chicken supreme

All roast main courses are accompanied by honey roast chantenay carrots, Cauliflower Cheese, Maple roasted Parsnips, roast potatoes, Yorkshire pudding and home-made gravy.

Mains

Cod, Chickpea Puree, Olive Soil, Shallot, Parsley Veloute, Garlic kale Quaver

Salt Baked Butternut Squash, Rosemary Beets, Baby Aubergine, Thyme Rosti, Sweet Potato Puree

