

## SUNDAY SET MENU

*Bread for the table*

### STARTERS

Heritage beetroot terrine, pickled walnuts, iced goats' cheese

Smoked mackerel, cucumber, borage, pumpnickel crisps

Beef tartare, nasturtiums, confit egg yolk, beef-fat brioche

### MAINS

*All our roasts are served with roast potatoes, homemade Yorkshire pudding, root vegetables, broccoli and gravy for the table to share.*

Traditional breed beef sirloin

Salt marsh lamb leg

Carrot, hazelnut & wild mushroom Wellington

*Includes a selection of sides for the table*

### PUDDINGS

Bramley apple pie, pecans, salted caramel, vanilla ice cream

Pine honey pannacotta, pear, yoghurt sorbet, bee pollen

Dark chocolate fondant, fig ice cream, port syrup

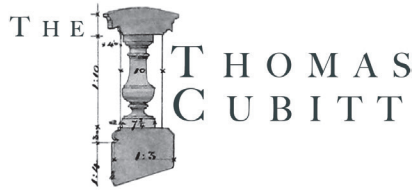
### TO FINISH

Selection of British cheese and biscuits

**3 COURSES £46**

**4 COURSES £54**

*\*seasonal sides can be found on our a la carte menu*



## SUNDAY CELEBRATION MENU

*Bread for the table*

### CANAPÉS

A selection of three canapés per person

### STARTERS

Heritage beetroot terrine, pickled walnuts, iced goats' cheese

Smoked mackerel, cucumber, borage, pumpernickel crisps

Beef tartare, nasturtiums, confit egg yolk, beef-fat brioche

### MAINS

*All our roasts are served with roast potatoes, homemade Yorkshire pudding, root vegetables, broccoli and gravy for the table to share.*

Traditional breed beef sirloin

Salt marsh lamb leg

Carrot, hazelnut & wild mushroom Wellington

*Includes a selection of sides for the table*

### PUDDINGS

Bramley apple pie, pecans, salted caramel, vanilla ice cream

Pine honey pannacotta, pear, yoghurt sorbet, bee pollen

Dark chocolate fondant, fig ice cream, port syrup

### TO FINISH

Selection of British cheese and biscuits

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Coffee or tea and petit fours

**5 COURSES £70**

*\*seasonal sides can be found on our a la carte menu*