

## SUNDAY LUNCH

Smoked mackerel pate with cucumber jelly, horseradish mayonnaise, croutons and popcorn cockles

Chicken liver parfait with poached rhubarb, rhubarb and ginger puree and brioche soldiers

Chestnut and shitaki mushroom pate on toasted sour dough with pickled beetroot, roast artichoke, rocket and pecorino cheese

Caramelised goat's cheese mousse with a sweet baby carrot and toasted hazelnut salad, pickled fennel and olive oil croutes

Chef's homemade soup of the day

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Roast sirloin of beef with Yorkshire pudding and thickened roasting juices

Roast turkey with chipolata sausages and sage and onion seasoning

Casserole of new season lamb with spring vegetables

Baked fillet of salmon in a creamy mushroom and chive sauce

Stuffed peppers with roasted vegetable cous cous and a tomato and basil sauce

All with a selection of market vegetables and potatoes

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Dainty profiteroles filled with Grand Marnier custard and hot chocolate sauce

Glazed lemon tart with raspberry sorbet

Chocolate and hazelnut layer cake with honeycomb ice cream

Rum savarin filled with fresh fruit and Chantilly cream

Selection of cheese and biscuits

Served 12.30pm 2.30pm

3 Course £24.99 per person

2 course £18.99

For allergen information please ask your server.