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| *Sunday Sample Menu* |
| *Starters* |
| Porkbelly, celeriac puree, apple  | £9.00 |
| Heritage tomato, whipped goat’s cheese, basil aged balsamic, confit beetroot, olive oil pearls (V) | £9.00 |
| Cured Salmon, cucumber, dill crème fraiche, lemon puree, herb oil | £9.00 |
| Charcuterie board; meats / cheese / olives  | £17.50 |
| *Mains* |
| Roast Chicken, celeriac puree, braised red cabbage, cauliflower cheese, heritage carrots, tenderstem broccoli, roast potatoes, Yorkshire pudding.  | £23.00 |
| Roast Beef, celeriac puree, braised red cabbage, cauliflower cheese, heritage carrots, tenderstem broccoli, roast potatoes, Yorkshire pudding.  | £26.00 |
| Vegetarian Roast, celeriac puree, braised red cabbage, cauliflower cheese, heritage carrots, tenderstem broccoli, roast potatoes, Yorkshire pudding.  | £21.50 |
| *Sides* |
| Roast potatoes | £5.00 |
| Heritage carrots | £5.00 |
| Cauliflower cheese | £5.00 |
| Yorkshire pudding | £1.50 |
| Extra gravy | £1.50 |
| *Dessert* |
| Chocolate Pot (V) | £8.00 |
| Basque Cheesecake (V) | £8.00 |
| Mango Pannacotta (V) | £8.00 |
| Cheeseboard (V)  | £12.50 |