

Sunday 4th August

Caramelised apple tarte Tatin, vanilla ice cream & toffee sauce for 2 to share
please order in advance as this dessert takes 45 minutes to prepare

Green tomato gazpacho, focaccia (v)

Grilled sardines, slow roasted tomatoes, basil pesto, sourdough toast

Cherry tomato & pickled cucumber salad, frozen goats' cheese, focaccia crisps

Chicken liver parfait, orange & thyme jelly, house brioche

Pouilly-Fumé Domaine Tabordet, Loire Valley, France 175ml 13.45

A classic Pouilly Fumé showing notes of exotic fruits, peach & apricot, with citrus & spicy undertones. The palate is powerful and refreshing & delivers a deliciously long, flinty finish.

oOo

Dry aged sirloin of Dunwood Farm beef,
Yorkshire pudding, chantenay carrots, greens, roast potatoes & cauliflower cheese

Pan fried hake, tomato, octopus & bean stew, parsley & lemon dressing

Honey & mustard glazed ham, parsley sauce,
Yorkshire pudding, chantenay carrots, greens, roast potatoes & cauliflower cheese

Risotto of seasonal green vegetables (v)

Rioja Reserva, Viña Real 2016, Rioja, Spain 175ml 11.25

A blend of Tempranillo with Garnacha, Graciano & Mazuelo that is gorgeously fragrant with soft fruit, warm spices & elegant toasty oak.

oOo

Mixed berry pavlova

Warm chocolate brownie, chocolate ice-cream

Citrus meringue tart, orange sorbet, shaved clementine

A selection of 5 cheeses, homemade biscuits & crackers

7.50 supplement

2 courses 32

3 courses 39.50

Please advise us of any allergies in advance.
A discretionary 10 % service charge is included in the final bill