



Sunday Lunch 4th January

Caramelised apple tarte Tatin, vanilla ice cream & toffee sauce

For 2 to share. Please order this dessert in advance as it requires 45 minutes cooking time

Steamed Cornish mussels, bacon and cider emulsion, treacle bread

Chicken liver parfait, port jelly, clementine chutney, brioche toast

Twice baked Lincolnshire poacher cheese souffle, Duncombe pickle

Celeriac & apple velouté, sourdough toast (vegan)

Entre-deux-Mers, Château Lestrille

Intense aromas of citrus, lime & pear, with an expressive mineral character on the palate.

A delicious Sauvignon blend wine, lively with good length & remarkable balance.

175ml 10.50 500ml 30 bt 47.50

~oOo~

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

**Slow cooked pork belly, apple sauce,
chantenay carrots, greens, roast potatoes & cauliflower cheese**

**Pan fried seabream, white bean cassoulet,
Jerusalem artichoke puree, cavolo nero, gremolata dressing**

Wild mushroom risotto (v)

Château du Haut Plateau, Montagne Saint-Émilion 2020

Stylish deliciously approachable, with wonderful purity of fruit, the ample notes of plum & wild berries offer lovely balance to the supple, rounded palate.

175ml 12 500ml 34 bt 47.50

~oOo~

Vanilla crème brûlée

Chocolate & orange mille-feuille, chocolate sorbet

A selection of 5 cheeses, homemade biscuits & crackers 7.50 supplement

Steamed fig pudding, custard

2 courses 35

3 courses 42.50

Please advise us of any allergies in advance.

A discretionary 10% service charge is included in the final bill

