

SUNDAY MENU

STARTERS

Yorkshire blue cheese panna cotta with mixed seed crackers, balsamic and Waldorf salad

Pan fried cod cheeks, spicy lentil ragout, turmeric flavoured hollandaise and pickled radish

Foie gras crème brûlée, poached rhubarb, toasted pistachios and cocoa brioche

Heritage carrot croquettes, pumpkin seeds, baby carrots and pumpkin oil

Slow cooked Cherry Orchard pork fillet, chestnuts, scorched apples and savoy cabbage

MAIN COURSES

Roasted forerib of Ashdale beef with Yorkshire pudding

Cotswold free-range chicken with sage and onion stuffing

Roasted loin of Blythburgh pork with apple compote and crackling

(All roasts are served with roasted potatoes and market vegetables)

Pan fried fillet of Cornish plaice, spaetzle verde, confit baby plum tomatoes, leeks and squid ink mayo

Open ravioli of aged feta and spinach, broccoli, red pepper pesto, beetroot and a parmesan cream

DESSERTS

Cinnamon poached pear, mini chocolate doughnuts and stem ginger ice cream

Salt caramel cheesecake, toffee popcorn and Malteser ice cream

Dark chocolate feuilles de brick cannelloni, coffee ice cream, almonds and amaretti biscuits

Tonka bean panna cotta, burnt honey ice cream, honeycomb and confit apples

Selection of cheeses with flavoured wafers, celery, grapes and chutney

2 Courses £27.00 / 3 Courses £35.00

If you have any allergies or dietary requirements, please let us know prior to ordering

A discretionary service charge of 12% will be added to your bill & VAT is included

*"All you need is love.
But a little chocolate now and then doesn't hurt"*
CHARLES M. SCHULZ