

SUNDAY MENU

STARTERS

Blue Monday cheese ganache, chicory, pear, pecan nuts, celery and balsamic pearls

Gin and lime cured sea trout, cucumber, horseradish cream and rice crackers

Hogs pudding, buttered kale, cider scratchings, caramelized apple and burnt cauliflower

Jerusalem artichoke velouté with breaded goats cheese nuggets

Potato wrapped fillet of mackerel, broccoli couscous, toasted pine nuts and tartare sauce

MAIN COURSES

Roasted forerib of Ashdale beef with Yorkshire pudding

Free-range chicken with sage and onion stuffing

Roasted loin of Cherry Orchard pork with apple compote and crackling

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

Pan fried gilt head sea bream, glazed onion, lemon fregola, cockle vinaigrette and a watercress nage

Roasted chestnut and wild mushroom fritters, sautéed hispi cabbage and a chestnut cream

DESSERTS

Madagascar vanilla set cream, mixed berries, crispy pain d'épice and candied lemon zest

Dark chocolate mousse, caramelized bananas and a cocoa and almond tuille

Victoria plum and white chocolate cheesecake, sesame croustillant and a Mirabelle sorbet

Baked apple and walnut cake, toffee popcorn and a black treacle ice cream

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