

SUNDAY MENU

STARTERS

Cotswold chicken roulade, creamy leeks, pickled shimejis and toasted focaccia

Smoked haddock and mussel chowder, fennel croutons and herb oil

Grilled goats cheese, celery, granny smith apples, walnuts and grapes

North Atlantic cod and prawn fritters, salsa verde, anchovies and lemon

Pumpkin gnocchi, pesto, pumpkin seeds and parmesan crisps

MAIN COURSES

Roasted forerib of Ashdale beef with Yorkshire pudding

Roasted rump of lamb with a light rosemary jus

Roasted loin of Cherry Orchard pork with apple compote and crackling

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

Fillet of plaice, quinoa, beetroot, charred baby leeks and a fish nage

Ricotta ravioli, king oyster mushrooms, confit shallots, mushroom duxelles and potato crisps

DESSERTS

White chocolate and orange cheesecake, poppy seed croustillant and a cardamom ice cream

Yoghurt and honey bavarois, shortbread, blueberries and a black sesame ice cream

Chocolate and stout cake, coffee macarons and a clotted cream ice cream

Dark chocolate and praline crèmeux, whisky jelly, chocolate soil and a caramel ice cream

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

2 Courses £29.00 / 3 Courses £37.00

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