

SUNDAY MENU

STARTERS

Crispy chicken thighs, Cajun and sweetcorn velouté, pearl barley and a herb oil

Cured salmon and beetroot terrine, fennel, samphire and a beetroot and balsamic panna cotta

Broccoli and parmesan crème brûlée, toasted rosemary focaccia, pickled baby onions and a port jelly

Braised pig cheeks, caramelized apples, foie gras, mustard and a cider reduction

Roasted aubergine and oregano gnocchi, sun dried tomato sauce, baby mozzarella and chilli oil

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 fillet of sea bream, ricotta pappardelle, smoked pancetta, mangetout and a prosecco cream

Blue Monday, leek and spinach pithivier, madeira reduction and a heritage potato salad

DESSERTS

Iced strawberry and champagne parfait, basil sorbet and a strawberry and black pepper salsa

Apricot and chocolate opera cake, hazelnuts, praline paste and an apricot ice cream

Yoghurt and melon panna cotta, Sicilian lemon cream, honeycomb and an elderflower sorbet

Dark chocolate and mint cannelloni, minted meringues, popping candy and a chocolate sorbet

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

2 Courses £31.00 / 3 Courses £40.00

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