

# SUNDAY MENU

## STARTERS

Charcoal cured Loch Duart salmon gravadlax, beetroot, pickled cucumber and a horseradish ice cream

Cherry Orchard pork fillet, sage crumble, sauerkraut, Granny Smith apples and a Dijon mayonnaise

Goats cheese and chive nuggets, red onion marmalade, pear and walnut salad and charred baby gem

North Atlantic cod and mussel chowder, chervil oil and fennel croutons

Potato and black garlic gnocchi, watercress cream and parmesan crisps

## MAIN COURSES

Roasted forerib of Ashdale beef with Yorkshire pudding

Free range chicken with a sage and onion stuffing

Loin of Cherry Orchard pork with apple compote and crackling

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

Sea bass, vanilla and swede purée, lemon pomme dauphine, baby pak choi and a pommery mustard cream

Mille feuille of sweet potato, celeriac and pumpkin, roasted onion cream, charred Romanesco and pesto

## DESSERTS

Winter fruit crème brûlée, ginger biscotti, honeycomb and a cinnamon ice cream

Bread and butter pudding, sour apple sorbet and a vanilla custard

Carrot and pecan white chocolate bar, candied pecans, shortbread and a carrot sorbet

Pain d'épice, poached Victoria plums and a clotted cream and ginger ice cream

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

**2 Courses £36.00 / 3 Courses £47.00**

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*