

# SUNDAY MENU

## STARTERS

Roasted mackerel fillet, citrus and quinoa salad, charred baby leeks and a gremolata sauce

Butternut squash and sage risotto with marinated feta cheese

Braised oxtail and potato croquette, puy lentil ragout and a horseradish cream

Smoked haddock and mussel chowder, herb croutons and chive oil

Cerney ash goats cheese terrine with a pecan, celery and Jalapeno dressing and mixed seed crackers

## MAIN COURSES

Roasted forerib of Torre Meadow 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)

Fillet of Devonshire sea bream, parsley and lemon bulgar wheat, spinach, salsa verde and an anchovy cream

Wild mushroom and ricotta pithivier, tarragon emulsion, baby turnips and a truffled cream sauce

## DESSERTS

Black fig and tonka bean panna cotta, honeycomb and baby figs

Milk chocolate, almond and whisky layered cake with whisky jelly and a toasted almond ice cream

Poached comice pear with ginger and star anise, candied walnuts and a Madagascan vanilla cream

Blackberry and coffee cheesecake, macerated blackberries and a buttermilk ice cream

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

**2 Courses £38.00 / 3 Courses £49.00**

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**