

SUNDAY MENU

STARTERS

Hot smoked Chalk Stream trout rillette, pickled kohlrabi, Avruga caviar and a fennel and prosecco cream

Roasted sweet potato and marjoram gnocchi, spiced pecan nuts and a smoked garlic mayonnaise

Cherry Orchard pork fillet, boudin noir, confit apples, sauerkraut and a creamy sage jus

Tempura cod cheeks, roasted cauliflower, lemon purée and sauce Grenoble

Yorkshire Blue cheese panna cotta, grilled baby leeks, pear and hazelnut granola and a port reduction

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)

Pan fried haddock, pomme dauphine, samphire, Jerusalem artichokes and a lemon beurre blanc

Butternut squash, spinach and gruyère cheese cannelloni with crispy onions and toasted pine nuts

DESSERTS

Winter fruit panna cotta, gingerbread crumb and a rum and raisin ice cream

Milk chocolate and praline bar, poached rhubarb, candied almonds and a rhubarb sherbet

Sticky toffee pudding, brandy snap, pickled dates and a Malteser ice cream

Banoffee cheesecake, caramel glaze and a caramelised banana 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