

# SUNDAY MENU

## STARTERS

Chicken liver parfait, whipped butter, blackberries, baby onions and a roasted onion brioche

Beetroot cured salmon tartare, dark rye crumble, cured egg yolk shavings and a dill crème fraiche

Broad bean and charcoal arancini, parmesan crisp, Greek yoghurt and a red onion marmalade

Oxtail, chive and potato cake, courgette cream, horseradish emulsion and rosemary crostini

Red pepper, garlic and spinach tortellini, broccoli, herb oil and sauce romesco

## 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)

Potato wrapped fillet of cod, pearl barley risotto, monk's beard, caperberries and a lemon mayonnaise

Mushroom and hazelnut fritters, cauliflower, butternut squash, spinach, halloumi and a jalapeno gremolata

## DESSERTS

Strawberry and vanilla mousse with a basil and mint sorbet

Chocolate and coffee crème brûlée, praline truffles and amaretti biscuits

Summer berry and lemon trifle, orange and cinnamon shortbread and flaked almonds

Passion fruit cheesecake, macarons, mango and chilli salsa and a lime and coconut sorbet

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**