

SUNDAY MENU

STARTERS

Free range chicken roulade, Dijon emulsion, kale, pickled radish and caramelised figs

Spiced cod cheeks, spinach, broccoli couscous, hazelnuts and a light parsley sauce

Beetroot and red onion tart, goats cheese mousse, balsamic pearls and a roasted onion purée

Guinea fowl and pancetta terrine, mooli remoulade, garden peas and a focaccia crostini

Butternut squash and jalapeno gnocchi, pumpkin seeds and Yorkshire blue cheese

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)

Cornish sea bass, squid ink tagliatelle, courgettes, sea leaves, coriander pesto and a lime and coconut sauce

Spinach, ricotta and garlic cappelletti, arrabbiata sauce, kalamata olives and a pecorino crisp

DESSERTS

Rhubarb, honey and tonka bean panna cotta, honeycomb and mini profiteroles

Milk chocolate and orange iced parfait, citrus and star anise pate de fruit and a sesame croustillant

Carrot and walnut layered cake, white chocolate cigar and a carrot and cardamom sorbet

Dark chocolate and macadamia nut bar, popping candy and a crème fraiche 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