

# SUNDAY MENU

## STARTERS

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Freshly Made Soup, crusty bread V, Vo Gfo

Cheese soufflé, twice baked, honey mustard crème sauce V

Game terrine, fig chutney, warmed brioche

Smoked mackerel rillettes, beetroot & house pickles Gf

Classic prawn cocktail, bread and butter

Wild mushroom, cream tarragon sauce on brioche

## MAINS

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Sunday Roast served with seasonal vegetables,  
Roasted root vegetables, red cabbage, roast potatoes, Yorkshire pudding Gfo

Choose from:

**Treacle Roast Top Side of British Beef – Chicken Suprême – Vegetarian Nut Roast**

Slow roasted belly pork, dauphinoise potatoes and seasonal greens

Pan fried Sea Bass fillet with bouillabaisse sauce, tender stem broccoli, Parmentier potatoes  
and crispy Kale

Wild mushroom truffle risotto with parmesan V, Vgo

Wisteria Burger, mature cheddar, baby gem, beef tomato homemade burger relish

Atlantic prawn Thai coconut Tom Yum soup, shiitake mushroom, cherry tomatoes, bok  
choy, Edamame beans, chilli coriander and egg noodles V, Df

## PUDDINGS & CHEESE

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Sticky toffee pudding English salted caramel gelato

Panna cotta with berry coulis V

Chocolate Brownie, crushed pistachios & vanilla ice cream V

Cheese Board, Long Clawson Stilton, Rutland Red Leicester,  
Lincolnshire Poacher, Homemade Chutney,  
Biscuits & Grapes (£2 Supplement) V

Three scoops of ice-creams or sorbets Vgo

**£27.50 for Two Courses, £33 for Three Courses**

***Please advise the team of any food allergies.***

A discretionary 10% service charge will be added to the final bill. 100% of which goes to the team who served you.