



SUNDAY MENU

STARTERS

Breaded crispy Camembert with red onion chutney and crunchy mixed leaf salad V

Freshly Made Soup, crusty bread V, Vo Gfo

Cheese soufflé, twice baked, honey mustard crème sauce V

Whole grain mustard, ham hock terrine, parsnip puree, brioche toast

Smoked mackerel rillettes, beetroot & house pickles Gf

Grilled lamb koftas with tzatziki and flat bread

MAINS

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

Choose from:

**Treacle Roast Top Side of British Beef – Chicken Suprême – Slow cooked pork belly -
Butternut squash vegetarian Wellington**

Beef rump steak 8oz with Koffman fries, mushroom, tomato and peppercorn Sauce

Pan fried sea bass fillet with bouillabaisse sauce, tender stem broccoli, Parmentier potatoes

Fish pie, vintage cheddar mash and seasonal greens

Beer-battered Cod with Koffman chips, homemade tartar sauce
& minted pea puree

Pork chop, with dauphinoise potatoes, buttered seasonal greens, wholegrain mustard
creamed sauce

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

Available with prawns or Vegetarian

PUDDINGS & CHEESE

Mixed berry Pavlova with Chantilly cream

Crème Brûlée with berry coulis V

Apple Crumble, winter berry & vanilla custard or ice cream V Gf

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

£29 for Two Courses, £35 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.