

Example Sunday Lunch

Local organic artisan bread – Netherend Farm butter - olive oil & ‘5 yrs’ aged balsamic	£4.90
Bowl of Provençal olives	£4.50

Starters

Carrot soup – black cardamom yoghurt [v] (gf) *	
Confit chicken terrine – pickled shallots (gf)	Crispy Suckling pig croquette – black pudding & pickled apple
Smoked salmon – preserved lemon – rocket (gf)	Warm salad of roast peppers courgettes & vegan feta [gf] (ve)

Mains

Medium-rare Aged Herefordshire Sirloin of beef – herb roast potatoes – seasonal vegetables – cauliflower cheese -Yorkshire pudding – beef gravy *	Slow cooked belly of Old Spot pork – buttered carrots & broccoli- herb roast potatoes – Bramley apple sauce – red wine jus [gf]
Boned & rolled free-range chicken – goose fat roast potatoes – local vegetables – rosemary jus (gf)	Flamed Loch Duart salmon fillet– sautéed greens – sesame & chilli dressing [gf]
	Maple glazed fennel tart, sun dried tomatoes – ratté potatoes & green olives [gf] (ve)

*[gf] Where not indicated some dishes can be adapted to be made gf **

Desserts

Lemon & cashew nut torte – macerated strawberries (ve)	Goats cheese cheesecake – blackberry sorbet
Passion fruit panna cotta – exotic fruit salad (gf)	Artisan cheese [supplement £3.00] *
Dark chocolate fondant – orange marmalade ice cream	Homemade ice cream or sorbet [three scoops] [gf]

£24.50 for two courses £29.95 for three courses

A discretionary 10% service charge is applied to all bills

Nespresso Coffee		Suki Tea	£2.50
Espresso	£1.90	Fairtrade breakfast	Earl grey blue flower
Double espresso	£2.50	Green tea	Red berry
Americano	£2.50	Chamomile	Peppermint leaf
Cappuccino	£3.00	Choc-Ō-Lait, Real Belgian Chocolate	£3.50
Latte	£3.00	Milk OR Dark	
Macchiato	£2.25	(Soya milk available)	
		MINOR FIGURES- chilled cold brew coffee	
		[uses oat milk]	£3.90

Please make us aware of any food allergy or special dietary requirement