

## SUNDAY LUNCH

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

### STARTERS

<p>Cream of parsley root soup – lovage oil [v] [gf]</p> <p>Terrine of smoked chicken – red onion marmalade – brioche toast *</p> <p>Butternut squash risotto – white truffle &amp; shaved parmesan [v]</p>	<p>Warm Cavalo Nero &amp; Savoy – glazed Heritage beetroot &amp; butternut squash- crumbled ‘feta cheese’ – mustard seed vinaigrette [v] [v]</p> <p>Cider &amp; apple cured salmon – squid ink mayonnaise – capers – shallots [gf]</p>
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### MAINS

<p><b>Medium-rare</b> roast Herefordshire Sirloin of beef - thyme &amp; duck fat potatoes – braised red cabbage - carrots – tenderstem broccoli- Yorkshire pudding - beef gravy *</p> <p>Bronze free range turkey- chipolata - roast potatoes - carrots – red cabbage - sprouts - bread sauce &amp; stuffing -rich poultry jus [gf]</p> <p><small>[gf] Where not indicated some dishes can be adapted to be made gf *</small></p>	<p>Oven roast loin of woodland pork – broccoli – herb roast potatoes – red cabbage -Bramley apple sauce- carrot - crackling – red wine jus [gf]</p> <p>Loch Duart salmon fillet – red pepper – black garlic- dauphinoise potatoes [gf]</p> <p>Smoked aubergine – cous cous – cauliflower - tahini sauce – mixed seeds – dried mixed fruit [v] [v] [gf]</p>
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### DESSERTS

<p>Trio of mini dessert</p> <p>Pistachio &amp; cranberry spotted dick – cranberry ice cream</p> <p>Blackcurrant cheesecake – granola - pear</p> <p>Apple &amp; blackberry Eton Mess [gf]</p>	<p>Spiced quince &amp; caramel pastry case – date crumb – maple syrup</p> <p>Artisan cheese slate [+£3.00] *</p> <p>Homemade ice cream or sorbet [three scoops] [gf]</p>
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£24.50 for two courses    £29.95 for three courses

A discretionary 10% service charge is applied to parties of 8 and above

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