

sunday sample menu

2 course 16.5 3 course 21.5

cajun sprats, paprika aioli

soup of the day, homemade bread *ask server*

heritage tomato, goats cheese mousse, black olive crumb

pan seared squid, red pepper, new potatoes, chorizo popcorn

venison carpaccio, fried quails egg, oyster emulsion

grilled mackerel, wasabi foam, avocado yoghurt

main course

roast pork loin, sage, red onion stuffing, red wine jus

roast sirloin of beef, yorkshire pudding, red wine jus (supplement 2.5)

roast chicken supreme, sage, red onion stuffing, red wine jus

steamed stone bass, cauliflower puree, tomato chutney, brown shrimp

roast heritage carrots, quinoa, yoghurt, pesto

pan fried hake, chickpea puree, chickpea salad

Jerusalem artichoke risotto, artichoke crisps, pine nut, black olive caramel

(all roasts are served with duck fat potatoes, tenderstem, chantenay carrots, yorkshire pudding)

additional sides

cauliflower cheese – roast potatoes – carrots and tenderstem – summer veg

3 per side

desserts

quince, apple, berry crumble, vanilla ice-cream, sauce anglaise

chocolate delice, cherry sorbet, pickled cherries

gingerbread cheesecake, pear sorbet, poached pear

lemon posset, strawberry ice cream, basil granita, granola

cheese, homemade chutney, crackers

homemade ice-creams or sorbets