

#### **STARTERS**

#### SHARING BAKED CAMEMBERT (2 PEOPLE)

Honey, garlic and rosemary, warm artisan breads, red onion chutney (GFA/V)

#### LEEK, PEA AND WATERCRESS SOUP

Crusty bread roll (GFA/VE)

#### BRIXWORTH PÂTÉ

Pickles, seeded bloomer and spiced date chutney (GFA)

## CURED AND BLOWTORCHED TERIYAKI MACKEREL FILLET

Wasabi yoghurt mayo, garlic chives, grilled scallions (GF)

#### **SUNDAY ROAST**

All served with duck fat roast potatoes, sausage & sage stuffing, maple & herb glazed root vegetables, sautéed hispi cabbage, Yorkshire pudding and a rich red wine gravy. (VGA)

28 DAY AGED **BRITISH BEEF SIRLOIN** 

**BRITISH PORK LOIN** & CRACKLING (GFA)

ROAST LEG OF WELSH LAMB

LEMON AND THYME **CHICKEN SUPREME** 

TRIO: BEEF, PORK, LAMB

(£3 SUPPLEMENT)

VEGETARIAN ROAST (VGA)

#### MAINS

#### GRILLED PORK CHOP

Peach and burrata salad, balsamic and toasted pine nuts

# PANCETTA & PEA LINGUINE

Pecorino cheese, fresh mint

#### **GOLDEN BATTERED FISH & CHIPS**

Minted peas, curry sauce, tartare sauce, lemon wedge (GFA)

## **CRISPY CHILLI MUSHROOMS**

*Teriyaki noodles, stir fry vegetables* (GFA/VG)

### **DESSERTS**

#### RASPBERRY & MANGO SORBET

*Strawberries, candied rose petals* (VG/GF)

## LEMON CHEESECAKE

Poached rhubarb and pistachio ice cream (V)

#### **CHOCOLATE BROWNIE**

Berry compote cream, custard or ice cream (V/GFA)

## STICKY TOFFEE PUDDING

*Sweet butterscotch sauce, custard* (V/GFA)

### APPLE & BLACKBERRY CRUMBLE

*Cream, custard or ice cream* (GFA/VG)













