

Sunday Lunch 21st January

Starters

Winning post sharing board with ham hock terrine, Scotch egg, potted pork, arancini, mozzarella, sun-dried tomatoes, veg skewer, hummus & flatbread £21

Leek and Potato soup £6

Lamb rashers, Merguez ragu, burrata and samphire £8

Crispy pork jowl with celeriac remoulade, prune jam and parsley puree £7

Confit duck with frisee salad, duck fat croutons and puy lentil dressing £7

Fresh fig with poached pear, hazelnut puree, golden raisins and goats cheese mousse £6

Fish cake with poached egg, spinach and hollandaise sauce £8

Mains

Roast pork belly with roast potatoes, root vegetables and gravy £17

Roast rib of beef, Yorkshire pudding, roast potatoes, root veg and gravy £19

Chicken Kiev with polenta cake and slaw £16

Pan fried Salmon with broccoli, bonito mayo and salmon caviar £17

Potato gnocchi with caramelized cauliflower puree, Vacherin Mont D'or and Jerusalem artichoke crisps £15

Ferny grove sausage n mash with kale and onion gravy £15

Punter battered haddock with hand cut chips, tartare sauce and peas £14

Sides

Roast potato, fries, Braised red cabbage, cauliflower cheese and Rocket salad all £3 each
extra gravy £1

Desserts

Apple and rhubarb crumble with custard £7

Macadamia Chocolate brownie with Morello cherry ice cream £7

Crème brulee with almond short bread and clementine £7

Glazed lemon tart with raspberry sorbet £7

English cheese selection with crackers, apple & quince jelly £14.50

Mixed ice creams £4.50

Trio of sorbet £4.50

Before placing your order, please inform your server if you or anyone in your party has a food allergy.