

Sunday Lunch Menu

2 COURSES 32 | 3 COURSES 37.50

# **STARTERS**

**CHEF'S SEASONAL** SOUP

#### **RABBIT TERRINE**

quince | pickled carrot linseed cracker

### HADDOCK BRANDADE

sweet and sour sauce I tomato salsa sourdough cracker

#### **CRISPY BRIE**

smoked chilli jam | baby leaves

# MAINS

# **ROASTED STRIPLOIN OF BEEF**

roast potatoes I roasted roots I beef jus Yorkshire pudding

#### DINGLEY DELL FARM SAUSAGES

creamed potato | cider onions onion gravy

#### SEA BREAM

crushed potato | braised fennel beurre blanc

#### **SWEET POTATO RENDANG**

Indonesian salad

# **DESSERTS**

## **BREAD & BUTTER PUDDING**

custard I apricot

**SELECTION OF CHEESE** crackers I grapes I chutney I celery

# **BLACKBERRY & APPLE CRUMBLE**

stem ginger ice cream

# **SELECTION OF ICE CREAMS & SORBETS**

