

Three-courses £45.00 Available Sunday 30th March

TO START

Cauliflower velouté (v) truffle oil, garlic crouton

Crispy calamari garlic mayonnaise, lemon

Ham hock terrine pickled vegetables, piccalilli, toasted brioche bread

Goat's cheese and onion tart (v) rocket salad, balsamic reduction

THE MAIN EVENT

Roast striploin of beef (gf)

Half a roast chicken (gf)

Roast salmon (gf, df) buttered spinach, curly kale

Wild mushroom pithivier (v, ve)

All our mains are served with an individual Yorkshire pudding along with roast potatoes, seasonal vegetables and gravy served family-style to share

SOMETHING SWEET

Dark chocolate cake (v, ve, gf, df) chocolate sauce, blood orange sorbet

Apple crumble tart (v) fresh custard

Sticky toffee pudding (v) vanilla ice cream, toffee sauce

Finest British cheeses (v) crackers, grapes, quince jelly

All prices are inclusive of VAT. For more information on allergens or dietary requirements, please speak to a team member. A discretionary 12.5% service charge will be added to your bill. Calorie information is available on request. Please note we do not accept cash as a form of payment. You can settle your bill using any of the following payment methods; Visa, Mastercard, American Express or Diners Card.

(v) - vegetarian, (ve) - vegan, (gf) - gluten free, (df)- dairy free