

## Sunday Menu

## TO START

Whisky Salmon Gravlax, Crème Fraiche, Dill & Blood Orange Dressing £14.50 Chicken Liver Brandy Parfait, Red Onion Chutney & Toasted Sourdough Bread £14.50 Heritage Tomato & Burrata Salad, Balsamic & Basil £14.50 Tempura King Prawns with Sweet Chili Sauce £14.50

## MAIN COURSE

28 Day Dry Aged Roast Beef Sirloin Roast Pork Belly Roasted Free Range Half Chicken, Vegetarian Pumpkin Truffle Wellington (v) (All Roasts Served with Yorkshire Pudding, Seasonal Vegetables & Roast Potatoes) Fish of the Day – Please ask Server Wild Mushrooms Risotto

## DESSERT

Chocolate Melody with a Twist, Cherries, Pistachio, Tonka Bean £12.50 Selection of British & Irish Cheeses with Crackers, Grapes & Chutney £14.50 Blueberry Cheesecake, Crispy Tuile, Clotted Cream £10.50 Sticky Toffee Pudding with Vanilla Ice Cream £10.50 Selection Of Ice Cream & Sorbets £10.50 per scoop