

Sunday Menu

Snacks

Pork belly bites sesame seeds, honey soy dressing 4 / Mix olives 4 / Bread selection, butter, dips 8.5

-Starters-

Celeriac soup, caramelized pecans, wheaten bread

Prawn risotto, red chilli, rosemary **(3 supplement)**

Ham hock, piccalilli, apple cider gel, Sourdough

Burrata, heritage tomato, labneh, olive oil pearls, basil

Duck rillettes, fig chutney, port glaze, charred grill sourdough

Lobster coquille

-Main Course-

Pan seared hake, baby boiled potatoes, tempura courgettes, leek and scallion emulsion, peas, broad beans

Chicken breast, hazelnut labneh, polenta fondant, sweetcorn emulsion, kale, pistachio dukkha

Primavera risotto, basil, mint, Italian parsley

Roast Hereford sirloin, Yorkshire pudding, roast carrots, roast potato, gravy, simple mash

Prawn risotto, red chilli, white wine

La tua trofie pasta, garden pea, courgettes, fresh tomatoes, parmesan

2 Courses 30

3 Courses 35

-Desserts-

-Sides-

Triple cooked chips

Buttery baby boiled potatoes

Simple mash

Local vegetables

All sides 5.50

Warm cinnamon apple crumble, vanilla ice cream

Chocolate tart, berries, vanilla ice cream

Dark chocolate, banana almond brownie, black current jam, vanilla ice cream

Elderflower panna cotta, meringue, shards elderflower syrup, black current jam

Frangipane tart, peach glaze, vanilla ice cream

All dishes may contain nuts, please advise your server of any allergies or intolerances.

A discretionary 10% service will be added to the bill