

Sunday Lunch

CHEF MICHAEL BRIGHT

SUNDAY 30TH AUGUST

WHILST YOU WAIT

Gordal Olives £5 // Bread & Olives £7

TO START

Pea & Asparagus Soup, Truffle Oil, Bread & Butter
£7

Goats Cheese Bruschetta, Red Onion Marmalade, Rocket
£7.5

Smoked Mackerel & Horseradish Pate, Rocket, Lemon, Crostini
£8.5

Marbled Beef Cecina, Pickled Gherkins, Mustard, Capers
£10

MAINS

Roasted-Sirloin of Beef,
Celeriac Puree, Yorkshire Pudding
Roasted Potatoes & Butternut Squash, Champ & Seasonal Vegetables,
Thyme Jus
£20

Roasted Chicken Breast,
Celeriac Puree, Yorkshire Pudding
Roasted Potatoes & Butternut Squash, Champ & Seasonal Vegetables,
Thyme Jus
£19

Twice Roasted Belly Pork, Asian Salad & Dressing, Rice Noodles, Pickled
Ginger
£20

Moroccan-Style Vegetables & Chickpea Tagine, Fennel & Orange Salad,
Garlic Bread
£19

Griddled Chicken Breast & Bacon Caesar Salad, Garlic Croutons, Shaved
Parmesan
Vegan -Avocado & Roasted Cashew Nuts
£20

Roasted Salmon Fillet, Minted New Potatoes, Pea & Asparagus Salad,
Sauce Vierge
£22

DESSERTS

All £8.5

Strawberry & Raspberry Pavlova,
Sweetened Vanilla Mascarpone Cream

Chocolate Fudge Cake, Mocha Sauce & Salted Caramel Ice Cream

Lemon & lime Posset, Orange Gel, Short-Bread Biscuit*

Cheese Board of the Day x 3
Spiced Tomato Chutney ,Fruits, Nuts, Bread
(£3.5 supplement)