

Sample Sunday Menu

Starters

Pulled pork and black pudding hash, crispy panko breaded poached egg, crackling, apple and lovage purée £8.5

Devilled whitebait - crispy whitebait with smoked bacon and a hint of spicy heat on Caesar salad £6

Mature cheddar cheese twice baked soufflé, waldorf salad, cauliflower cheese purée, Parmesan crisp £8

Beetroot-cured salmon, horseradish and zatar macerated beets, radish, buttermilk, dill oil, crusty bread £9.5

Sunday Roasts

+ Available all day until sold out +

Chicken

Roasted with fresh herbs and caramelised with honey, mustard and lime, home made pork and herb stuffing, chicken jus, spiced bread sauce £15

Pork

Gloucestershire Old Spot pork belly slow roasted overnight, cider gravy, homemade apple sauce £15

Beef

Roast Herefordshire topside of beef, horseradish sauce £15

Vegetarian Roast

A mix of walnuts and cashews, butternut squash and mushrooms with a goats cheese and apricot centre wrapped in crisp pastry, vegetarian gravy £14

Chef's Sunday Specials

Pecorino & Honey Tortelloni

Green vegetables, toasted pine nuts, white wine sauce, Parmesan cheese £15.5

Honey and Lime Corn Fed Chicken

Fondant potatoes, bacon and herb roulade, baby vegetables, edamame beans, Port wine and redcurrant sauce £18

Duo of Lamb

Pressed lamb shoulder, rump of lamb, green beans in bacon, Dauphinoise potatoes, mushroom and Madeira wine sauce, carrot and orange purée £22

Gressingham Duck Breast

Spiced confit leg bon bon, Dauphinoise potatoes, sautéed greens, prunes, parsnip purée, Port wine and redcurrant sauce £22

Fillet of Sea Bass

Fondant potatoes, balsamic shallots, samphire, wilted green leaves, parsnip purée, Port wine sauce £21

Hereford Sirloin Steak

Pan fried 10oz Perkins Lodge Farm sirloin with garlic and thyme, green peppercorn sauce, twice cooked chips, French beans wrapped in bacon, crispy battered onion rings, baby tomatoes £28

Desserts

Chocolate fondant, whipped caramel cream, raspberry purée £8
+ please allow 15 minutes for baking

Cinnamon panna cotta, textures of Granny Smith apple, honeycomb £6.5

Sticky toffee pudding, butterscotch sauce, caramel cream, Rossa's vanilla ice cream, hazelnut praline £7.5

Limoncello, raspberry and toasted pistachio trifle £6

British cheeses -Vintage Lincolnshire Poacher, Harogate Blue, Tamworth, chutney, dried apricots, biscuits and walnuts £10