

# SUNDAY MENU

## STARTERS

Pea & Mint Soup (V)

Classic Prawn Cocktail, Marie Rose Sauce

Pan Seared Scallops, Black Pudding, Caramelized Apple Puree (£2.95 Supplement)

Ham Hock Terrine, Onion Chutney, Toasted Brioche

Charred Radicchio, Pomegranate, Goats Cheese Mousse (V)

## MAIN COURSE

Roast Scottish Sirloin of Beef

Roast Rib of Angus Beef (*Subject to Availability*) (£3.95 Supplement)

Roast Loin of Suffolk Pork, Crackling, Apple Sauce

Roasted Norfolk Turkey, Bacon Wrapped Chipolata

Roast Leg of Kentish Lamb, Rosemary & Garlic

Pan Fried Bream Fillet, Braised Fennel, Blood Orange Dressing, Nero Risotto

Wild Mushroom Risotto, Leek & Truffle (V)

## DESSERTS

Apple Frangipane, Clotted Cream Ice Cream

Salted Toffee Sponge, Vanilla Custard

Tiramisu, Coffee Anglaise

Chocolate Torte, Mixed Berry Compote

Selection of Ice Creams & Sorbets

Cheeseboard (£3 Supplement)

*Cashel Blue, Brie, Lincolnshire Poacher*

Three courses - £27.50

*Prices include VAT. As always, we spend time sourcing the best and finest ingredients from around our shores and beyond. All our food is cooked to order, therefore cooking times may vary. If you have any food allergies, please inform a member of staff, as we have additional information and options for you. An optional service charge of 10% will be added to your bill.*