



## Sunday Dinner Menu

### Starters

- 'Soup of the day', toasted almonds, coriander, curry oil, warm bread £6.50 (N) **(V)**  
Game, port, ham hock and bacon terrine, sage, onion & cranberry chutney, tarragon mayo and stout bread £8.95  
Dill cured smoked salmon, English wasabi, pink grapefruit puree, fennel and beetroot £9.50 (GF)  
Blue cheese mousse and Périgord truffle 'Waldorf salad' £8.50 (GF) (N) **(V)**

### Main Courses

- Lamb rump, Cajun spiced breast, crispy sweetbreads, caramelised onions, boulangere potato £21.95  
Roast partridge breasts, cauliflower cheese, braised white cabbage, truffle mash £16.50  
Slow roast pork loin, Ras El Hanout spiced shoulder pie, braised white cabbage, herb mash £18.95  
'Market fish of the day', spiced crab croquette, sea herbs and Thai spiced crab bisque £19.50 (Crus) (CM)  
Smoked cheddar and herb gnocchi, pickled beetroot, braised leek, purple sprouting broccoli, sage cream £15.95 **(V)**  
7oz Fillet steak, mushroom, tomato, hand cut chips, gremolata £29.95  
18oz T-bone steak, mushroom, tomato, hand cut chips, gremolata £36.95

### Desserts

- Dark chocolate almond financier, praline mousse, mandarin sorbet £8.50 (N)  
Passion fruit cheesecake, mango salsa, coconut and lime leaf sorbet £7.95  
Apple and rhubarb crumble, tonka bean custard £7.50  
Homemade ice creams or sorbets £2 per scoop (N)  
*Ice creams- Vanilla/Bubblegum/Lemon curd/salted caramel*  
*Sorbets- Blackberry/Coconut & lime leaf/Mango/Strawberry*  
British & Irish cheeses- 3 Cheeses £8.50, 5 Cheeses £11.95  
*Green's twanger Cheddar (Somerset), Longman's oak smoked Cheddar (Somerset),  
Cashel blue (Co. Tipperary), Rosary ash goat's cheese (Wiltshire), Bath soft (Somerset)*

**If you have any food allergies, then please consult a member of our team.**

**(V)** – Vegetarian (N) – Contains nuts (DF) – Dairy free (GF) – Gluten free (Crus) – Crustaceans – (CM) – Contains meat based sauce