

HANDMADE ORGANIC
ARTISAN BREAD BY ROGER

small 3
large 4

FOCACCIA, SALTED ALMONDS
& OLIVES to share 5

SPANISH OLIVES 4



2 COURSES £17
3 COURSES £20

SUNDAY YORKSHIRE ROAST MENU



STARTERS

CREAM SOUP OF CELERIAC & POTATO
Cep oil, chives & poppy seeded bread roll

BREADED GOATS CHEESE
Balsamic stewed peppers & mixed leaf

GARLIC MUSHROOMS
Salami, Parmesan & cream

SMOKED HADDOCK FISHCAKES
Tarragon & lemon cream

PRAWN COCKTAIL
Avocado, cucumber, lettuce
& marie rose sauce (£2 supp)

CHICKEN LIVER PARFAIT
Quince & orange jelly, salad garnish
& chargrilled focaccia bread

MAINS

SUNDAY ROAST

Served with honey roast root vegetables, tenderstem broccoli,
duck fat roast potatoes, Yorkshire puddings & gravy

RUMP OF BEEF • ROLLED ROAST BELLY PORK • CHICKEN BREAST
CRISPY DUCK LEG • WILD MUSHROOM WELLINGTON (v)

STEAK & ALE PIE
Puff Pastry crust, shin beef, real ale
mash potatoes or chips

SEABASS FILLET
Steamed rice, light Indian spiced
coconut & lime sauce with samphire grass
(£2 supp)

DESSERTS

STICKY TOFFEE PUDDING
Caramel sauce & ice cream

CHOCOLATE TRUFFLE MOUSSE
Honeycombe & raspberries
(£2 supp)

TRIO OF ICE CREAM
Vanilla, Chocolate & Strawberry

WEDGE OF STILTON
Chutney & crackers

Please do not order if you're in a hurry..... Please make all allergies clear when ordering.....