



## SUNDAY LUNCH

2 courses £25    3 courses £30

### STARTERS

Pea panna cotta, crab, broad bean, elderflower vinegar, dill

Soup of the day with cheddar and ale bread

Chicken liver parfait, smoked garlic chutney, thyme oil, toasted seeds, brioche

Smoked salmon fish cake, white wine sauce, dill oil, summer vegetables

Trout pastrami, cucumber, jalapeño, yoghurt

### MAINS

Beef blade, horseradish mash, spring onions, mushrooms, smoked pancetta, beef jus

Cod loin, crushed ginger and spring onion potatoes, summer vegetables, miso butter sauce

Chicken, leg croquette, squash, hen of woods, beurre noisette

Estrella battered haddock fillet, fat chips, mushy peas, tartar sauce

Butchers Sausage of the day with creamy mash and onion gravy

Squash gnocchi, tunworth, sage, burnt butter, ramson buds (v) v

### ROASTS

Yorkshire roast ham

Roast rump of beef

Roast rump of lamb

Nut roast v

All served with dripping roasties, creamy mash, seasonal vegetables, Yorkshire puddings and rich homemade gravy.

### DESSERTS

Chocolate delice, hazelnut, caramel

Damson iced parfait, apple, treacle, caramelised crumpet

Paris Brest, peaches, cream, almond

White chocolate tart, raspberry, sorrel, torched chocolate

Sticky toffee pudding, treacle toffee sauce, vanilla icecream