SUNDAY ROAST

S T A R T E R S

Roasted Tomato Soup basil & garlic croutons

London Smoke' smoked salmon, lemon, Irish soda bread

Classic Prawn Cocktail sour dough croute & lemon

> *Chicken Terrine* Piccalilli, toasted brioche

Caramelised Onion Tart endive, stilton & honey

MAIN COURSES

Roasted Rib of Beef Yorkshire pudding, roast potatoes, roast shallots, red wine sauce, watercress

Gorn Fed Oven Roasted Chicken Breast

sage & apple stuffing, bread sauce, roasting juices

Served with beef dripping roast potatoes, mashed carrots & swede, buttered cabbage & leeks

> Confit Duck Leg a l'orange sautéed greens

Pan Fried Bass caramelised peppers, garlic & basil

Roasted Pumpkin Risotto sage brown butter

SIDES

£4.50 each cauliflower cheese – roasted parsnips & carrots – pigs in blankets tender stem broccoli – mac & cheese – sautéed spinach







EVERY LIFE HAS A FOOD STORY

Rosa Lewis *'The Queen of Cooks'*

DESSERTS

Sticky toffee pudding, caramel sauce Bramley apple crumble & custard Hot chocolate fondant, honeycomb, vanilla ice cream Chilled vanilla rice pudding, warm spiced pineapple Cheeseboard, crispbread & oatcakes, chutney

1 Main £19.50 2 Courses £25 3 Courses £30 Children Under 12 Eat For FREE

