## Starters

Citrus Marinated Prawns, Fresh Red Chilli, Mango Salsa, Avruga Caviar
Smoked Haddock Chowder, Bacon Crisps
Goats Cheese & Rainbow Beetroot Red Velvet, Fig & Green Chilli Jam (v)
Wood Pigeon, Toasted Chestnuts, Pickled Wild Mushroom, Madeira Jus
Pork Tenderloin, King Scallop, Parsnip Puree, Port Jus



## SUNDAY LUNCH MENU

## Roasts

Roast Sirloin Beef	18
Roasted Pork Belly	18
Roasted Chicken Supreme	17
All Roasts meats served with Yorkshire Pudding, Goose Fat Roast Potatoes, Seasonal	

Vegetables, Gravy

Pan Fried Sea Bass Fillet, Crushed New Potato, Crispy Tobacco Onions, Lemon	
Beurre Blanc	17

Beetroot, Sweet Potato & Stilton Wellington, Leek & Potato Puree (v) 15

20% VAT included. A non-discretionary service charge of 12.5% will be added to your final bill. Dishes may contain nuts and other allergens. Please inform your server if you have an allergy. Menu subject to availability & Seasonal Change

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