

Sunday lunch

Starters

Parsnip soup, honey and yogurt (v) (gf on request)

Smoked salmon and cream cheese cannelloni, rocket salad, lemon vinaigrette (gf)

Duck and white bean croquettes, red onion jam, endive, tomato dressing

Five bean chilli over nachos, topped with cheddar, guacamole and sour cream (v)

Main Course

Roast rump of Tori and Ben's beef, duck fat roast potatoes, Yorkshire pudding, seasonal vegetables, red wine gravy (gf/ df on request)

Slow roasted belly pork stuffed with an apricot, thyme and pine nut stuffing, duck fat roast potatoes, seasonal vegetables, and red wine gravy (df on request)

Pan fried lemon and herb crumbed cod, creamed potatoes, sprouting broccoli, saffron veloute Sauté gnocchi with squash, sage and parmesan (v)

Dessert

Chocolate tart, caramelised banana and yogurt sorbet

Steamed syrup sponge, vanilla anglaise and ginger ice cream

Lemon panna cotta, lemon sherbet sorbet and berry compote (gf)

Duo of cheese, celery, grapes, chutney, cheese biscuits (gf on request)

1 Course - £,12.95, 2 Courses £,16.95, 3 Courses £,19.95

Please inform our staff of any dietary requirements or intolerances