



SUNDAY SET MENU
2 courses 36 / 3 courses 40s

House bread £4 V / Gordal olives £4 V / Sweetcorn ribs; fire mayo £4

ROAST TOMATO & RED PEPPER SOUP chive creme fraiche V
PRESSED HAM HOCK TERRINE pease pudding, saffron shallots
CRASTER SMOKED FISH TERRINE horseradish, cucumber, dill
HERITAGE BEETROOTS hazelnut, shallot dressing V

PAN FRIED CHICKEN SUPREME
SIRLOIN OF BEEF treacle cured
GARLIC and HERB PORCHETTA
All roasts served with, mash potato, carrot, parsnip, cauliflower cheese
Yorkshire pudding & gravy
PAN ROASTED COD FILLET new potatoes, green beans, creamed spinach
BAKED CELERIAC STEAK butternut squash, seasonal greens and chive oil V

RASPBERRY & ALMOND FRANGIPANE TART Vg
BROON ALE & STICKY DATE PUDDING butterscotch sauce V
BRAMLEY APPLE & PLUM CRUMBLE ginger custard V
ICE CREAMS & SORBETS V (Vg)

Available 12:30pm–7:30pm

Fish may contain bones. Please inform us of any allergies you may have.
An optional service charge of 12.5% will be added to your bill.
Vg – Vegan V – Vegetarian GF – Gluten Free