

# SUNDAY ROAST

TWO COURSES £35.00 PER PERSON

THREE COURSES £45.00 PER PERSON

CHILDREN ½ PORTION

TWO COURSES £17.50 THREE COURSES £22.50

## STARTERS

*Celeriac velouté, apple and walnut salsa verde (v)*  
*Beetroot gravadlax, whipped horseradish cream, rye bread*  
*Confit chicken and ham, hock terrine, piccalilli, brioche toast*  
*Goats' cheese and caramelised onion tart, pickled shallots, foraged leaves (v)*

## MAINS

*Roast Norfolk turkey, duck fat roast potatoes, chestnut stuffing, chipolata scrolls, cranberry relish*  
*Roast loin of beef, duck fat roast potatoes, Yorkshire pudding, red wine jus*  
*Grilled salmon fillet, parsley creamed potato, mussel cream sauce*  
*Artichoke tortellini, pickled walnut, Roscoff onion velouté (v)*

## SIDES

*Cauliflower cheese, sauteed seasonal greens, glazed chantenay carrots (v)*

## PUDDINGS

*Baked pear and toffee granola crumble, vanilla ice-cream (v)*  
*Glazed lemon tart, crème fraiche and muddled brambles (v)*  
*Chocolate marquise, clementine compote, lemon thyme (v)*  
*Steamed golden syrup pudding, vanilla custard (v)*  
*Godminster cheddar, Yorkshire Blue and Baron Brigod brie, quince jelly and artisan crackers (v) - 12.50*

(v) – vegetarian. A discretionary 12.5% service charge will be added to your bill. VAT will be charged at the prevailing rate. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some many remain.