



Sunday Lunch Menu

Mushroom

Wild Mushroom Soup, Melted Parmesan and Rosemary Oil

Rabbit

Rabbit, Black Pudding and Potato Terrine
Celeriac Remoulade, Hazelnuts and Toasted Brioche

Salmon

Home Smoked Salmon, Crème Fraiche, Lemon and Parsley

Lobster

Lobster and Salmon Ravioli, Basil, Tomato, Lemon
Caviar, Spiced Lobster Bisque



Pork

Roast Loin of Saddleback Pork, Duck Fat Roasted Potatoes
Buttered Swede & Carrot, Apple Sauce and Red Wine Gravy

Beef

Roast Welsh Wagyu Beef, Duck Fat Roasted Potatoes
Buttered Swede & Carrot, Yorkshire Pudding and Red Wine Gravy

Ewes Curd

Ewes Curd, Romaine Lettuce
Ceps, Sweet Potato, San Marzano Tomato and Cured Egg Yolk

Cod

Roasted Loin of Cod, Wild Garlic, Shrimp
Chive & Champagne Butter Sauce

Rhubarb

White Chocolate Panna Cotta
Blood Orange, Rhubarb Sorbet

Banana

Banana Mousse, Hazelnuts
Caramel Cremeaux

Chocolate

Blackcurrant and Dark Chocolate Pudding
Vanilla Ice Cream

Cheese

Forge Cottage Apple and Plum Chutney
Homemade Biscuits and Sourdough
(£5.00 Supplement)

Three Courses - £34.50 per person
price includes coffee and petit fours

A discretionary 10% Service Charge will be added to your bill