



## Sunday Lunch Menu

**2 courses** £28.00 per head | **3 courses** £34.00 per head

### STARTERS

**Soup of the day** **vg**

**Salmon gravlax** | sour cream chive | Miller's handmade bread

**Goats cheese bon-bon** | beetroot | beetroot ketchup | basil oil

**Smoked duck** | pickled walnut gel | charred onion | walnuts

### MAINS

**Roast Landsker sirloin** | Yorkshire pudding | baked carrot | parsnip

**Garlic & herb porchetta** | burnt apple purée | sage & onion stuffing

**Celeriac & nut pithivier** **vg** | roast carrot | parsnip | spinach | roast potatoes

**Pan fried salmon** | sun blushed tomato | leek | spinach | new potatoes

**Paul's veggie roast** **vg** | Yorkshire pudding | roast potatoes | parsnip | carrots | red cabbage | stuffing

All mains served with sweet mash potato, red cabbage,  
seasonal greens, roast carrots and parsnip

### EXTRAS

**Yorkshire pudding** £1.50

**Roast potatoes** £1.50

**Pigs in blankets** £2.50

### DESSERTS

**Lemon curd roulade** | Chantilly cream

**Syrup sponge pudding** **vg** | vanilla ice cream

**White chocolate & raspberry bread & butter pudding** | chocolate crème anglaise

**New York cheesecake** | chocolate crumb | raspberry ripple ice cream

**vg** - Suitable for vegetarians and vegans.