

SUNDAY LUNCH MENU 2025

TO INDULGE

Home-made soup of the day

TO START

Heritage tomato, goat's curd, tomato oil

Hog roast pork terrine, piccalilli & toasted brioche

Gravadlax, rye bread, endive radish salad

TO FOLLOW

Roast sirloin of beef

Roast potato, roasted parsnip, sticky red cabbage, roasted root vegetables, cauliflower cheese, red wine jus

Roast loin of pork

Roast potato, roasted parsnip, sticky red cabbage, roasted root vegetables, cauliflower cheese, red wine jus

Pan fried sea bream

Potato mash, tomato tapenade

Roasted butternut squash

Heritage beetroot and french bean salad, chia seed, sesame crisp

Additional sides £4 each: Cauliflower cheese, Glazed carrots, Green beans

TO FINISH

Sticky toffee pudding

Rhubarb and Custard Choux buns

Dark Chocolate and apricot pots

Fresh Fruit Salad

2 courses £35 | 3 courses £39

Hand PICKED
HOTELS

Prices and dishes correct at time of publishing

A discretionary service charge of 12.5% will be added to your bill

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team