

Sunday lunch menu

2 course £25/3 course £29.50

Soup of the day (vg)

John Ross Jr Scottish smoked salmon and prawn parcel

Capers, shallots, lemon dressing

Gressingham duck and fig terrine

Celeriac remoulade, pickled wild mushrooms

Whipped goats' cheese (v)

Heritage beetroot textures

Trio of melon (v)

Blood orange sorbet

Roast grass-fed Scotch sirloin of beef

Yorkshire pudding, roast potatoes, pan gravy

Roasted loin of pork

Apricot and sage stuffing, roast potatoes, crackling

Pan-fried salmon fillet

Crushed herb potato, creamed leeks

Caramelised red onion tart (v)

Balsamic vinegar, rocket, cherry tomatoes

Served with cauliflower cheese, roasted carrots, braised red cabbage

Salted caramel and chocolate tart

Honeycomb ice cream

Bramley apple crumble

Vanilla custard

Strawberry cheesecake

Cheese selection

With traditional accompaniments

An optional service charge of 10% 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.