

Sunday roast

Fish soup with saffron & tomatoes, croute with rouille. (V/GF on req)

Piedmontese pepper. Roast peppers, roast tomato, garlic & white anchovies (V/GF)

Parmesan and halloumi fritter, wholegrain mustard and herb sauce & watercress (V)

Pork terrine, Salad of kholrabi, watercress, crispy pigs ear and apple.

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Roast rib of beef, roast potatoes in beef dripping, Yorkshire pudding. Carrot and thyme purée. Green vegetables.

Pork loin steak, pan friend with sage and butter, mustard mash potato, wilted greens and pork jus (GF)

Spiced Cornish pollock with lentil and smoked bacon salsa, roasted red pepper sauce and local rocket salad.(GF)

Fattoush. Palestinian chopped tomato and vegetable salad with torn and chargrilled pitta bread. Buttermilk and sumac dressing.

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Chocolate terrine with coffee and armagnac custard. (V/GF)

Lemon posset with raspberry and orange Madeline. (V)

Gooseberry and elderflower fool with shortbread biscuit. (V/GF on req)

Local Cheese platter with oat and ale crackers, apple and celery. Spiced onion chutney.

2 courses £19.00, 3 courses £24.00