

Sunday Roast

Leek and potato soup with croutons (GF on req)

white onion tart with caramelised shallots, gruyere shavings and a dressed salad garnish
(V)

Ham hock terrine with capers fine herbs and whole grain mustard. Kitchen garden
piccalilli (GF)

Grilled mackerel on soda bread with tomato compote and a lemon gremolata

@@@

Rolled lamb with roast potatoes, carrot purée, roast parsnip. Serviced with a port sauce
and mint sauce

Breaded plaice with a walnut and anchovies stuffing. Sautéed potatoes, salad garnish &
served with a Lemon vinaigrette dressing

Winter vegetable stew with a pesto and goats cheese crouton (V/GF)

Chicken, leek and bacon pie with creamed cabbage and sautéed potatoes

@@@

Pink rhubarb fool. Lightly whipped cream with new season rhubarb. Spiced orange
sauce, toasted almonds with a orange and almond short bread biscuit (V/ GF on req)

Chocolate, sesame and tahini fondant, With a salted caramel sauce and nutmeg crème
fraiche (V)* **please allow 15 mintues waiting***

Tiramasu parfait. Frozen zabaglione with praline coating. Chocolate sauce and an
Amaretti chocolate nib crumb (V)

Single Gloucester cheese. Pear and chicory salad. Spiced candied walnuts and crackers
+*£1.50*

2 courses £19.00, 3 course £24.00.

Please make staff aware of any allergies or food intolerances you may have.