

SUNDAY ROAST MENU 2019

Butterbean and rosemary soup with an anchovy and rosemary butter, focaccia croutons and chopped chives. (GF)

Chicken, lemon and tarragon terrine. Served with Kitchen garden red onion chutney and dressed salad. (GF)

Heritage tomato salad. Sliced Isle of Wight tomatoes with black garlic, goats cheese and tomato oil. Baby red basil leaves. (GF/V.)

Pan fried duck livers on toasted soda bread with caramelised onion chutney, smokey bacon and shallot.

Roast loin of pork with crackling, devil on horseback with brandy marinated prune. Swede and star anise purée. Boulanger potatoes and pork jus. Summer greens.

Lightly spiced Cornish pollock fillet, pan fried and served with sherry vinegar black lentil and bacon salsa and roast red pepper coulis. (GF)

Confit duck leg with slow cooked fennel, almond dauphine potato and swede and carrot puree. Balsamic and red wine syrup. (GF on req.)

Warm salad of jersey royal new potatoes, asparagus, wild garlic and peas. Poached egg and saffron hollandaise. (GF/V)

Chocolate almond cake with caramel and walnut sauce. Praline rolled Vanilla ice cream(V/GF)

Norfolk treacle tart with spiced orange syrup and candied citrus zest. Crème fraiche. (V)

Homemade waffles with bananas, walnuts, caramel sauce, & vanilla ice-cream.
OR forest fruits, Berry coulis and crème fraiche. (V)

Local cheese plate with fudges cheese crackers spiced nuts and pickled pear.
(+£1.50)

2 course meal £26.50

3 course meal £34.00+

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

St. Michael's