

## SUNDAY ROAST MENU 2019

Sweetcorn Chowder served with spiced butter, coriander and croutons.

Upton smokery smoked goose breast with pickled pear. Salad and chutney.

Twice baked gruyere cheese and mustard soufflé, with mixed salad and beetroot.

Chard tart. A puff pastry tart of Swiss chard with a cheesy bechamel and a hint of cayenne.

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Roast chicken with bread sauce and bacon rolled chipolatas. Herb stuffing and chicken gravy. Swede and star anise purée, mustard and maple syrup roast parsnips and duck fat roast potatoes.

Spinach and endive rottolo. A rolled pasta dish filled with ricotta, spinach and chicory. Oven baked with spicy tomato sauce and Parmesan. Watercress, shallot and caper salad.(V)

Mackerel fillet on homemade toast with shakshuka sauce and gremolata.

Pork Normandy. Slow cooked pork fillet and loin with bacon, baby onions, carrots and celery. Cider, Creme fraiche and mustard sauce with creamy mashed potato. (GF)

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Summer berries selection with a foamy Marsala sabayon quickly grilled.(GF, V)

Almond and coconut daquoise with a white rum custard and chocolate crumb.(V)

Pear tart bordaloue. White wine poached pears and almond frangipani in an orange and almond pastry case. Rum custard. £6.95 (V)

Local cheese plate with fudges cheese crackers spiced chutney.  
(+£1.50)

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

**2 course £21.00**

**3 course £27.00**

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*St. Michael's*