

SUNDAY LUNCH MENU TO START Chef's soup of the day (v, gf*, ve*) Wild boar pate, red onion marmalade, orange, rocket, melba toast (gf*) Salt and pepper crispy squid, sweet chilli slaw, lemon aioli Creamed wild garlic mushrooms, parmesan, crostini, micro herb salad (v, gf*) Confit tomato, black olive and feta bruschetta, olive oil, balsamic (v, gf*, ve*) TO FOLLOW Roast of the day, Yorkshire pudding, roasted potatoes, seasonal vegetables, and roast gravy (gf*) Roast topside of beef, Yorkshire pudding, roasted potatoes, seasonal vegetables, and roast gravy (gf*) Pan roast chicken supreme, Yorkshire pudding, roasted potatoes, seasonal vegetables, and roast gravy (gf*) Pan fried seabass, sun blushed tomato and artichoke pappardelle, tomato confit, sauce vierge Roast butternut squash and confit leek wellington, parsley pomme puree, spinach, tarragon cream (v, ve*) TO FINISH Vanilla crème brulee, forest berry compote and vanilla shortbread (gf*) Sticky stem ginger cake, roasted pear, crème Chantilly, ginger syrup Rich chocolate brownie, caramelised orange, candied orange ice cream (gf*, ve*)

Two course lunch: £27.50 per person

Three course lunch: £32.50 per person

Coffee with petit fours: £4.50

Vanilla and passion fruit cheesecake, pineapple salsa, passion fruit sorbet (ve*)

Selection of local and continental cheeses, grapes, celery, crackers and Chaloner Estate chutney (gf*)

