

# Sunday Lunch 17<sup>th</sup> November

2 course £28    3 course £32

## Starters

**Seared King Scallops** Norfolk carrot & maple, samphire \*£5 supplement

**Yellowfin tuna sashimi** daikon, pink ginger, soy sauce, wasabi

**Turmeric spiced celeriac** tzatziki, pomegranates, chervil

**Half pint king prawns** lemon aioli, bread

**Hereford beef mince** toasted sourdough, horseradish

**Holderness dressed crab** lemon mayonnaise, bread \*£5 supplement

**Datterino tomatoes** muhammara, peppers, multi-seed cracker, sauce de persil

**Tamworth gammon & trotter terrine** piccalilli, toast

## Mains (include a side dish)

**Cornish Shark** Caribbean chorizo & butterbean stew

**Mediterranean Seabass** pomme rosti, spinach, sweetcorn, pancetta, peas, onion

**Caraway roasted carrot & potato pave** whipped beets, fennel, thyme, chickpeas, Dijon dressing

**Gressingham duck breast** dauphinoise potato, green beans, pan jus \*£5 supplement

**Hereford Beef 100z hanger steak** prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress

Add garlic king prawns to your steak £7

**Cumin roasted aubergine** whipped tofu, balsamic onion, tomato, almonds, gochujang dressing

**Chargrilled Chicken Caesar** gem lettuce, dressing, parmesan, bacon, anchovies, croutons

## Burgers (hand-cut chips, coleslaw, house-baked brioche bun)

**Venison Burger\*** lettuce, tomato, pickled red cabbage, raita

**Plant Based Burger\*\*** pickles, lettuce, tomato, mature cheddar, garlic mayo

\*\*vegan friendly buns & cheese available

**Cheese Burger\*** home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce

We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib

\*Double up with an extra patty in your burger £4, add a fried egg £2

## Sunday Roast

**Hereford sirloin of beef** horseradish sauce; our beef is served pink

**Tamworth shoulder of pork** apple sauce

Yorkshire pudding, duck fat roast potatoes, Norfolk carrots, braised red cabbage, kale, celeriac cheese purée & pan gravy from proper stock

Cauliflower Cheese for two £8

## Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt

Duck-fat roast potatoes

Sunday roast veg

Mangetout, toasted nuts & seeds

Rocket, parmesan, capers, sun blush tomatoes

Mac n 4 Cheese

Tangzhong dinner rolls, tomato butter & oil

Spiced autumn squash, pomegranates, tahini

## Puddings

**Sticky toffee pudding** toffee sauce, vanilla ice cream

**Dark chocolate nemesis** honeycomb, salted caramel, raspberries

**Caramelised banana** ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce

**Affogato**; 2 scoops of vanilla & espresso

**Lou's Tiramisu**

**Quince fool** vanilla yogurt, fruit & mixed nut granola

**Rhubarb & apple crumble** custard

**Cheese board\*** apricot & orange chutney, plum loaf, crackers, celery & grapes

Burford Cheddar, Tunworth, Ashcombe \*£5 supplement

**Little Pudding** Tea or coffee with a small serving of either

Dark chocolate torte / Orange posset / Strawberry frangipane tart

**All the little puddings** the 3 small puddings above \*£5 supplement

If you require any help with allergens, please ask a member of the team. 10% Service added to all tables of 6+

All discretionary service charges are optional. All tips & service are shared equally amongst all floor and kitchen teams. Thank you.