



Sunday 12th September

2 Courses £30 3 Courses £35

House Baked Bread & Butter & Gordal Olives for 2 £5

Starters

Citrus Cured Salmon, Wasabi Emulsion, Apple & Celeriac Remoulade, Puffed Wild Rice

Tempura Haddock, Durban Curry Mayonnaise, Coriander, Lime

Buttermilk Fried Chicken, Tarragon Mayonnaise

Duck Liver Parfait, Redcurrant, Hazelnut & Pistachio Crumb, Toasted Brioche

Charred Tenderstem Broccoli, Tahini Yoghurt, Dukkha, Soft Boiled Hens Egg (v)

Mains

Aged Ashmore Cheese Souffle, Ashmore Cream Sauce

Slow Roast Orchard Farm Pork Belly, Apple Sauce

Curious Brew & Black Treacle Roast Sirloin of Beef, Horseradish Cream

Roasted Breast of Free Range Chicken, Butternut Squash Puree

All Mains are served with Seasonal Vegetables, Cauliflower Cheese, Yorkshire Pudding & Gravy

Dessert

Flourless Chocolate Cake, Raspberries, Honeycomb & Crème Fraiche

Raspberry, Blueberry & Blackberry Bakewell Tart, Clotted Cream Ice Cream

Caramelised Apple Crumble, Vanilla Ice Cream

Affogato, Espresso, Vanilla Ice Cream, Amaretti Biscuit

British Cheeses, Crackers, Home Made Chutney

If you have any allergies, please speak to a member of the team who can advise you accordingly.

A discretionary service charge of 10% will be added to your bill