

Sunday Menu

Roasted parsnip soup (v)

Salmon rillette with horseradish cream and capers

Goats cheese bruschetta with smoked tomato fondue and rockette (v)

Chicken liver pafait with red onion marmalade and mixed leaves

Shredded confit duck and walnut tart with parmesan

Slow roasted rump of beef served with duck fat roasted potatoes, seasonal vegetables and Yorkshire pudding

Honey glazed ham with duck fat roasted potatoes and seasonal vegetables

Homemade chicken, leek, mustard and mushroom pie with mash and mixed vegetables

Howfield fish and chips with mushy peas and tartar sauce

Pearl barley Risotto with roasted pumpkin and sage (v)

Chocolate and cherry sundae with vanilla ice cream

Vanilla crème brulee with berry compote

Lemon curd tart with raspberry sorbet

Bramley apple crumble with spiced honey custard

Cheese selection (supplement £3.00)

2 course £17.00 3 course £20.00

Food Allergies and Intolerances: Before you order your food and drinks, please speak to our staff if you want to know about our ingredients.