

Sunday 18th October 2020

Chicken Liver Parfait | *House Chutney – Toasted Brioche* £10
Pairs beautifully with a tasting glass of New Zealand, Sauvignon Blanc (50ml) £4.5

Salmon and Crab Agnolotti | *Lobster Bisque – Tomato – Samphire* £10

Duck Confit | *Toulouse – Cassoulet* £10

Pottage | *Split Pea Soup* £8

Jerusalem Artichoke | *Sunflower Seeds – Pink Grapefruit – Artichoke Crisps (VG)* £10

(Our roasts are served with Roast Potatoes, Carrot & Swede, Red Cabbage, Green Beans and Red Wine Gravy)

Roast Sirloin of Welsh Beef | *Yorkshire Pudding – Roasted Potatoes – Onion Puree* £18.50

Duck Breast | *Yorkshire Pudding – Roasted Potatoes – Onion Puree* £18.50

Stuffed Pork | *Yorkshire Pudding – Roasted Potatoes – Onion Puree* £18.50

Halibut | *Gnocchi - Tenderstem broccoli – Salsify – Butter sauce – Mushroom* £20

Walnut Tortellini | *Red Wine – Wild Mushrooms – Cavolo Nero (VG)* 18

Paris - Brest | *Pistachio – Chocolate* £10

Warm Doughnut | *Cinnamon Sugar – Bramley Apple – Pecan Streusel* £8.50

Salted Caramel Tart | *Vanilla Ice Cream - Popcorn* £10

Sticky Toffee Pudding | *Salted butterscotch Sauce – Cornish Clotted Cream* £10

Selection of British Artisan Cheeses £12

Enjoy with a tasting glass of 10yr old tawny port (50ml) £4.5

Please advise of any dietary requirements, allergen information available.
A discretionary 10% service charge will be added to your bill, this is shared in full between the team.