



## Sunday Lunch

### Starters

**Rabbit & Parma ham roulade** with petit vegetables, celery foam and a rabbit stock consommé £7.00

**Poached lemon sole** with crab emulsion, radish, spring onion & dill concasse and squid ink tuille £8.50

**Cumin spiced sweet potato chowder** with monkfish tail, prawn and mussels £7.95

**Ricotta & nutmeg gnocchi** with roast golden beetroot and crispy sage in a creamed leek sauce £6.75

**Whole crown of quail braised in cider** with a golden beetroot & apple chutney and artichoke puree £7.75

### Mains

**Lackham roast sirloin of beef & slow braised shin of beef** with roast potatoes, Yorkshire pudding and red wine jus

**Pork roulade** with roast potatoes and a wholegrain mustard sauce

**Roast chicken supreme** with roast potatoes and a herb cream sauce

**Whole Moroccan spiced sea bass** with cous-cous, candy peel & raisins, a stewed date sauce all cooked and served in a traditional tagine

**Radish & herb drop scones** stacked with chanterelle mushrooms, leeks and baby onions, topped with ewe's curd

**All mains £15; half size kids portion £7.50. All served with seasonal vegetables.**

### Desserts

**Warm Sticky Toffee Pudding** £6.50

**Chocolate truffle with raspberry sorbet** £6.50

**Salted caramel panna-cotta** £6.50

**Selection of British cheeses** with biscuits £7.50