

Sunday Lunch

1 Course: £16.50

2 Course: £19.50

3 Course: £23.50

Starters

Soup of the Moment ✓

Beetroot cured Loch Duart Salmon, pickled fennel, wasabi mayonnaise, beetroot puree and baby leaf salad

Arlington White hens scotch Egg with celeriac remoulade, Balsamic dressing and pancetta crisp

Local Wood Pigeon Breasts, Creamed Savoy Cabbage and Nutmeg, Wild Mushrooms On toasted Brioche and Red Wine Jus

Whipped Goats Cheese infused with Black Truffle and Chives with Poached Pears and Textures of Beetroots

Local Sourced Duck Liver Terrine with truffle butter coating, Red Onion & Blackberry Compote Ciabatta Croutes

Mains

Roast Rump of Beef, Duck fat roasted potatoes, Yorkshire pudding, carrot and swede mash, braised red cabbage, bone marrow gravy

Roasted Leg of Lamb, Duck fat roasted potatoes, Yorkshire pudding, carrot and swede mash, Braised red cabbage, minted gravy

Kelmscott Pork Shoulder, Duck fat roasted potatoes, Yorkshire pudding, carrot and swede mash, braised red cabbage, bone marrow gravy

Pearl Barley, Spinach, Mushroom & Brie Wellington. Roast Potatoes, Baby Leeks Red Wine Sauce ✓

Free Range Chicken Breast with Sun Blushed Tomato and Basil Centre, Truffle Infused Mash, Tender Stem Broccoli and, Roast Chicken Sauce

Oven Roasted wild Trout with Garlic and herb sautéed new potatoes with spinach and chorizo and bure Blanc sauce

Dessert

Mixed Berry and Apple Crumble with crème Anglaise

Warm Treacle tart with Raspberry ripple ice cream, white chocolate powder, raspberry coulis,

Lemon And Lime Cheesecake with lemon curd, citrus sorbet

Sticky Toffee pudding with Toffee sauce and vanilla ice cream

Classic Pear Tart Tatin with Vanilla and cinnamon ice cream

Strawberry and Chocolate Tiramisu, velvet chocolate sauce