

Sunday Set Menu

2 Courses £32 • 3 Courses £38

APERITIFS

£7.50

Chilled glass of House Prosecco

Hugo Spritz

Prosecco, Elderflower & Soda served over ice with a slice of Lime

Arnold Palmer Mocktail

A long drink made with Iced Tea, Lemonade & fresh Orange

WHILE YOU WAIT

Sourdough with Oil & Balsamic

£4

STARTERS

Lightly spiced Cauliflower Soup, Crispy Onions, Harissa & Coriander

Crayfish & Avocado Salad, Marie Rose Dressing & Sweet Paprika

Venison Pâté, Pickled Cucumber & Toasted Sourdough

Spinach and Smoked Ricotta Arancini with Basil Salsa, Rocket & Pecorino

MAINS

Your choice of

Roast Loin of Local Beef

French-trimmed Roast Chicken Supreme

Chestnut Mushroom Nut Roast

All served with Roast Potatoes, Yorkshire Pudding, Savoy Cabbage,
Roasted Root Vegetables & Gravy

Beer Battered Cod, House Skin-on Fries, Crushed Peas & Tartar Sauce

DESSERTS

Chocolate Brownie & Raspberry Sorbet

Bakewell Tart with whipped Vanilla Cream

Warm Apple & Pear Crumble with Custard

AN EXPERIENCE TO REMEMBER