



SUNDAY MENU

2 courses **35** / 3 courses **40**

STARTERS

CELERIAC LASAGNE mushroom Bolognese, pickled shimeji, black truffle (v)

CORNISH MACKEREL torched fillet, smoked pate, beetroot, wasabi buttermilk, apple (gf)

HAM HOCK TERRINE parsley, pickles, sourdough

LAMB SCOTCH EGG curry yogurt, mango chutney

SEARED SCOTTISH SCALLOP smoked ham hock, lime & black treacle, cauliflower, granny smith **3 supplement**

ROASTS

SIRLION OF BEEF ruby red beef, celeriac & horseradish remoulade

PRESSED BELLY OF PORK pressed & crisped, abbey garden apple sauce

CORNFED CHICKEN BREAST bread sauce, pork stuffing

BUTTERNUT SQUASH nut roast, cranberry & chestnuts, vegetarian gravy, bread sauce (v, veo)

ALL OUR ROASTS ARE SERVED WITH YORKSHIRE PUDDING, CRISPY ROAST POTATOES, SEASONAL LOCAL VEGETABLES, AND PROPER GRAVY

MAINS

BUTTERMILK CHICKEN BURGER crispy fried chicken thigh, maple bacon, sweet chilli, lettuce, smoked paprika mayo, cheddar, fries, slaw

FISH & CHIPS beer battered haddock, triple cooked chips, mushy peas, tartar sauce, curry sauce (gfa)

BEETROOT RISOTTO Rachel goats cheese, pickled beets, chard

DESSERTS

LEMON TART thai basil, meringue

HONEY PARFAIT pistachio, orange blossom

PARIS-BREST clementine, honeycomb, chocolate marquise, mascarpone

STICKY TOFFEE PUDDING stem ginger ice cream, toffee sauce, caramelized apple

CHEESE three artisan cheeses, fig chutney, crackers, grapes, celery (gfo) **5 supplement**

please inform your server if you have any allergies or require information on ingredients

a discretionary 10% service charge will be added to your bill

all prices are inclusive of vat.