SUNDAY LUNCH 14TH OCTOBER

2 courses £25.00
3 courses £30.00

TO START
Rabbit terrine Served with orange jelly, prunes & Armagnac, toasted brioche
Soup of the day
Smoked mackerel with Trio of cucumber and horseradish mousse, pickled red onion
Goat’s cheese and butternut squash salad, Baby leaf and pumpkin seed

MAINS*
28 day aged English sirloin
Cornish leg of lamb
Fish of the day
Honey and English mustard roasted gammon

*All served with Yorkshire pudding, potatoes roasted in duck fat, seasonal vegetables and red wine jus

& TO FINISH
Bread and butter pudding with clotted cream ice-cream
Classic lemon tart with berry compote
Cheese selection with grape chutney
Fresh fruit salad

Prices include VAT
If you have any food allergies or intolerances please speak to your waiter