

S U N D A Y  
M E N U

Citrus cured sea trout bruschetta  
*sourdough, heritage tomatoes, pickled cucumber, taramasalata radish*

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Artichoke soup  
*crispy artichokes, sherry jelly, lovage emulsion,*

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Warm tart of wild wood pigeon, guanciale  
*golden beetroot glazed with our own honey, sherry vinegar dressing.*

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Duck Terrine  
*Victoria plum, PX sherry jelly, toasted brioche,*

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Roast rump of Hereford beef  
*horseradish sauce*

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Roast breast of Norfolk chicken  
*bread sauce*

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Slow cooked venison haunch  
*Venison gravy*

*all roasts come with roast potatoes, seasonal vegetables, Yorkshire  
pudding*

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Pan fried Sea Bream  
*chorizo, butternut squash, beurre blanc*

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Mushroom risotto  
*truffle, wild mushroom, parmesan*

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Coffee crème brûlée  
*chocolate cookies*

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Sticky Toffee Pudding  
*vanilla Ice cream, salted caramel sauce*

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Pumpkin cheesecake  
*spiced cherry sorbet*

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“Colston Bassett” stilton  
*crackers, apple & raisin chutney*

2 courses £35

3 courses £42

If you have any allergies, please inform your waiter.  
Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where all fourteen allergens are present and cannot guarantee that all traces are eliminated.

A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT.