

## SUNDAY DINNER MENU

### STARTERS

#### **Tomato & Red Pepper Soup (V)**

Ham Hock Terrine, Piccalilli, Homemade Sourdough Toast

Smoked Mackerel Rillettes, Pickled Apple, Apple Gel, Sourdough Tuile

**Ox Cheek Croquette**, Watercress Mayonnaise, Pickled Mustard Seeds, Charred Silverskin Onions

**Beetroot Carpaccio**, Goats Cheese Mousse, Candied Walnuts, Pickled Red Onion (V)

### MAIN COURSE

**Roast Turkey**, Pigs in Blankets, Apricot & Sage Stuffing, Buttered Sprouts, Cranberry Jus

**Slow Cooked Lamb Shoulder**, Creamy Mash, Braised Red Cabbage, Seasonal Vegetables

**Slow Cooked Brisket of Beef**, Roast Potatoes, Yorkshire Pudding, Red Wine Sauce

**Pan Fried Fillet of Hake**, Spring Onion & Pancetta Cake, Warm Tartare Sauce, Samphire

**Mushroom & Artichoke Risotto**, White Truffle Oil (V)

### DESSERTS

**Selection of Cheese and Biscuits** (£4.50 Supplement)

**Vanilla Crème Brulee**, Shortbread Biscuit

**Steamed Marmalade Sponge**, Vanilla Anglaise

**Christmas Pudding**, Warm Brandy Sauce

**Chocolate Marquise**, Cherry Jam, Cherry Jel, Cherry Ice Cream

### SIDES

Buttered Seasonal Vegetables £4.95

Rosemary & Sea Salt Hand Cut Chips £4.95

Steamed & Buttered New Potatoes £4.95

Braised Red Cabbage £4.95

Leaf & Herb Salad £3.95

**3<sup>rd</sup> Course Supplement £4.95**

*(V) Suitable for vegetarians. All products may contain nuts, seeds, gluten or other allergens.  
Food allergies and intolerances: please inform your server before ordering if you have a food  
allergy or intolerance. All food is prepared in an area where allergens are present*