

Sunday Lunch

STARTERS

HAM TERRINE "Pease pudding" & pickled vegetables

SALMON & HALIBUT FISHCAKES Tartar sauce & baby leaf salad

WHITE ONION SOUP Hafod cheddar gougeres & wild garlic oil

MAINS

ROAST YORKSHIRE SIRLOIN

Yorkshire pudding, roast potato, mashed potato, cauliflower cheese, seasonal vegetables & red wine gravy

ROAST CHICKEN BREAST Pigs in blankets, Yorkshire pudding, roast potato, mashed potato, cauliflower cheese, seasonal vegetables & red wine gravy.

MUSHROOM ROLL Yorkshire pudding, roast potato, mashed potato, cauliflower cheese, seasonal vegetables, & red wine roast vegetable gravy

DESSERTS

MUSCAVADO TREACLE TART Calvados crème anglaise, Granny Smith compote & fresh blackberries

CHOCOLATE DELICE Coffee, caramel and orange mascarpone

> CHEESE SELECTION Crackers & accompaniments

3 COURSES FOR 38

A discretionary 12.5% service charge will be added to all bills. All of which are shared between staff members.