



## SUNDAY ROAST

2 COURSES £27

3 COURSES £35

## SNACKS

marinated olives 6

bread tin, olive oil, balsamic 6

whipped houmous, crunchy chickpeas, burnt butter & bread 9

half dozen rock oysters 26

## STARTERS

parsnip & pear soup, focaccia croutons

baked beetroot, vegan feta, hazelnut, pumpkin pesto

bresaola, smoked scamorza cheese, castelfranco

whisky cured salmon, sauce gribiche, crispy shallot

duck liver parfait, black cherry, brioche

## MAINS

roast top rump of beef, yorkshire pudding

slow roast pork belly, yorkshire pudding

turkey bacon parcel, traditional garnish, cranberry sauce

sea bream, potted shrimp sauce, new potatoes

pan fried gnocchi, wild mushroom, cavolo nero

## FOR THE TABLE

roasted new potatoes, cauliflower cheese, bacon carrots, buttered cabbage, unlimited gravy

## SWEET

christmas pudding, brandy cream

gorgonzola dolce, pear

apple and cinnamon crumble, vanilla ice cream

meringue nest, chocolate cream, orange, biscuit crumb

espresso martini tiramisu