

SUNDAY MENU

2 Courses - £35

3 Courses - £40

STARTERS

CELERIAC VELOUTÉ

Truffle Chantilly

SMOKED HAM HOCK TERRINE

Homemade piccalilli

SALT BAKED AUTUMN VEGETABLES

Goat's curd, honey granola

MAINS

PAN-ROASTED SEA BREAM

Braised fennel, candied pine nuts, olive oil pomme purée

ROAST BRITISH GRASS-FED BEEF

Yorkshire pudding, roast potatoes,
seasonal vegetables

JERUSALEM ARTICHOKE RISOTTO

Pear & blue cheese

DESSERT

APPLE AND CALVADOS PAVLOVA

Blackberry sorbet

TREACLE TART

Vanilla ice cream

CORNISH YARG

Warm Eccles cake