

# Sample Sunday Menu

## Starters

### Devilled Whitebait

Crispy whitebait with smoked bacon and a hint of spicy heat on Caesar salad £6.25

### Soufflé

Smoked cheddar cheese twice baked soufflé, Caesar salad, Parmesan crisp £7.95

### Hash

Pulled pork and black pudding hash, crispy panko breaded poached egg, crackling, spicy pork jus, apple purée £7.50

### Beetroot

Mixed beetroots, poached pear, goat's cheese, walnuts, shallot purée £6.95

## Sunday Roasts

+ Available all day until sold out +

### Chicken

Roasted with fresh herbs and citrus fruit, glazed with honey and mustard, pork and apricot stuffing ball, chicken gravy, spiced bread sauce £15.95

### Pork

Gloucestershire Old Spot belly slow roasted overnight for extra succulence, crackling, cider gravy, homemade apple sauce £15.95

### Beef

Roast Perkins Lodge Farm topside of beef, red wine and thyme roasting pan gravy £15.95

### Vegetarian Roast

Mushroom duxelles, wilted spinach and brie baked in crisp puff pastry, vegetarian gravy £15.95

+ All Sunday roasts are served with roast potatoes, Yorkshire pudding, locally grown farm vegetables, cauliflower cheese and real gravy made from the roasting pan juices +

## Chef's Sunday Specials

### Spring Risotto

English asparagus, courgettes, edamame beans and garden peas, toasted pine nuts, Parmesan cheese, chive oil £15.95

### Fisherman's Stew

Today's fresh fish and seafood gently stewed with vegetables, tomato and saffron, triple cooked hand cut chips £17.95

### Salmon Nicoise

Pan roasted fillet of salmon, crispy poached egg, warm salad of green beans, black olives, anchovies and new potatoes £18.95

### Gressingham Duck

Pan fried breast, confit leg bon bon, tenderstem broccoli, carrots, mini fondant potatoes, orange and carrot purée, Port wine and blackberry jus £21.95

### Watford Fields Rump of Lamb

Crispy sweetbreads, tenderstem broccoli, Dauphinoise potato, parsnip purée, Roscoff onion, Port wine sauce £21.95

## Desserts

### Citrus Panna Cotta

Strawberry and mango salsa, rhubarb gin jelly, burned butter crumb £6.95

### Tiramisu

Layers of creamy mascarpone sandwiched with coffee and liqueur soaked sponge fingers and finished with chocolate £7.25

### Sticky Toffee Pudding

Toffee sauce, vanilla ice cream, hazelnut praline £7.25

### Chocolate & Orange Pot

Set dark chocolate and orange cream, Cointreau orange segments, amoretto biscuit, Chantilly whipped cream £6.95

### Artisan Cheeses and Biscuits

British cheeses -Vintage Lincolnshire Poacher, Harrogate Blue, Tunworth, chutney, biscuits, grapes £9.95