



No
26

SUNDAY
MENU

Please advise your server about any allergens or special dietary requirements

V VEGETARIAN **VE** VEGAN **VE*** ADAPTABLE TO VEGAN

SUNDAY MENU

Two Courses
£18⁰⁰

Three Courses
£22⁰⁰

STARTERS

SOUP OF THE DAY
warm Irish soda bread
V

CRISPY DUCK WONTONS
plum & chilli dip

SMOKED HADDOCK & SALMON FISHCAKES
citrus crème fraiche soft herb salad

GOAT'S CHEESE TARTLET
marinated olive & fig, dressed leaves
V

SICILIAN ARANCINI
rice, pea, arrabiata sauce
VE

PRESSED HAM HOCK
peppered pineapple, soda bread

MAINS

**28 DAY MATURED
STAFFORDSHIRE ROAST BEEF, SERVED PINK**
Yorkshire pudding, garlic & thyme roast
potatoes, seasonal vegetables and roast gravy

SLOW BRAISED SHOULDER OF LAMB
winter root vegetables, roast garlic mash,
redcurrant jus

**BUTTERNUTSQUASH, TRUFFLE
& SAGE RISOTTO**
Pecorino crisp, pumpkin seeds
VE*

MEXICAN THREE BEAN BURGER
green chilli & mint relish, multi seed bun
VE

THAI GREEN SPICED CHICKEN SUPRÊME
sticky coconut steamed rice, prawn
crackers, hot & sour sauce

SUSTAINABLY SOURCED HAKE FILLET
crab & coriander brandade, roast cherry tomatoes,
lemon, caper & olive vinaigrette

8^{oz} VENISON BURGER
smoked bacon, sloe gin & red onion relish, seed bun

LOCALLY SOURCED ROAST PORK LOIN
garlic & thyme roast potatoes, pork & apricot stuffing,
seasonal vegetables & roast gravy

DESSERTS

**BRAMLEY APPLE, PLUM &
HAZELNUT CRUMBLE**
proper custard

**AWARD WINNING RICH TRIPLE
CHOCOLATE BROWNIE**
cookie dough ice-cream

VANILLA CRÈME BRÛLÉE
brandy poached mixed berries

CLASSIC BREAD & BUTTER PUDDING
vanilla custard

WARM STICKY TOFFEE PUDDING
Madagascan vanilla ice-cream

SNUGBURY'S ICE-CREAM OR SORBET
please ask for selection
VE*