



No 2 6

FESTIVE SUNDAY MENU

Please advise your server about any allergens or special dietary requirements

No
26

SUNDAY MENU

Two Courses
£18⁰⁰

Three Courses
£22⁰⁰

STARTERS

ROAST SWEET POTATO & CORIANDER SOUP
winter spiced crème fraîche

CUMIN SPICED DHAL SAMOSA
lentil, red pepper, chickpea, mango chutney

SOFT POACHED PEAR SALAD
Blacksticks blue cheese, pickled walnuts

CONFIT OF GRESSIGHAM DUCK LEG
red currant & Muscadet marmalade, pea shoots

**OAK SMOKED SCOTTISH
SALMON FILLET**

Avruga caviar dill crème fraîche & lime

BREADED GOAT'S CHEESE
cranberry relish, horseradish cream
& walnuts

**SMOKED HAM HOCK, PISTACHIO
& PARSLEY TERRINE**
toasted walnut bread, piccalilli

MAINS

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

**MORROCAN SPICED AUBERGINE, CHICK PEA &
APRICOT PASTILLA**
Feta cheese & butter glazed almond filo pastry

8oz VENISON BURGER
smoked bacon, sloe gin & red onion relish, seeded bun,
hand cut chips & salad

SLOW BRAISED SHANK OF LAMB
Autumn root vegetables, roast garlic mash,
redcurrant jus

**CHICKPEA, CORIANDER & CUMIN
FALAFEL BURGER**
green chilli & mint relish, multi seed bun,
hand cut chips & salad

PAN SEARED WELSH SEABASS FILLET
saffron potato, garlic & white wine sauce, leeks

LOCALLY SOURCED ROAST PORK
garlic & thyme roast potatoes, seasonal
vegetables & roast gravy

ROAST BREAST OF FREE RANGE TURKEY
pigs in blankets, local pork, sultana,
ruby Port & sage stuffing

DESSERTS

BRAMLEY APPLE, PLUM & HAZELNUT CRUMBLE
proper custard

PASSIONFRUIT & VANILLA CHEESECAKE
mango sorbet

WARM TREACLE TART
Madagascan vanilla ice-cream

WARM CHRISTMAS PLUM PUDDING
& brandy cream

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

A SELECTION OF SNUGBURY'S ICE CREAM
Choose 3 flavours from,
vanilla, chocolate, strawberry, honeycomb,
mint chocolate chip, lemon sorbet,
raspberry sorbet, mango sorbet