

SUNDAY ROAST

11 a m - 4 p m

STARTERS

Cornish fish soup, rouille & croutons

Brandied pork & chicken liver terrine, Cumberland
jelly and toasted sourdough

Classic Caesar salad

MAINS

Crispy roasted Suffolk pork belly,
pickled red cabbage, apple & mustard chutney

Roast sirloin of beef, Yorkshire pudding & red wine gravy

Honey-glazed gammon with Savoy cabbage & parsley sauce

All served with goose fat roast potatoes & seasonal vegetables

PUDDINGS

Iced peanut & salted caramel mousse

Lemon thyme buttermilk pudding, blood orange & shortbread

Dark chocolate mousse, praline & pecans

Chef Director: Mark Sargeant

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

A discretionary service charge of 12.5% will be added to your bill.