



## TO START

Celeriac soup  
Truffle crème fraiche served with  
house baked focaccia

Burrata  
Pesto, green olives, pine nuts, basil  
and homemade focaccia

Potted smoked pork rilette  
Pickles, charred sourdough  
and French mustard mayonnaise

## SUNDAY ROAST

Manor Farm cornfed Rotisserie half chicken  
Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise

Roasted Sirloin of Yearling Beef  
Caramelized red onion marmelade, fresh horseradish and all the trimmings

Stuffed Pork Belly  
roasted potatoes, seasonal vegetables, onion gravy, apple sauce

Baked cannelloni (Vegetarian)  
Stuffed with spinach, feta, bound in bechamel, tomato fondue, parmesan and fresh basil served  
with a side of seasonal salad

Roasted Salmon  
Artichoke puree, artichoke crisps, buttered greens, crispy kale and chorizo oil

## EXTRAS

Creamed potatoes	5.75	Duck fat roast potatoes	5.75	Stuffed Yorkshire pudding	5.75
Green beans & broccoli with mustard & honey	5.75	Skinny fries	5.75	Cumin carrots	5.75

## DESSERTS

Vanilla panacotta  
blueberry and mint salad topped with blueberry mousse

Tiramisu in a glass  
with a layer of milk chocolate mousse

Creme Brulee  
blackberry sorbet