

CHAMPAGNE SUNDAY LUNCH

Three courses and a glass of Taittinger Brut Champagne £39.50 per person

BREADS AND OLIVES

Breads from our in-house baker, butter £4.25 per person

Globe olives £4.25

Salt and pepper cashews £4.25

STARTERS

Sweet pea velouté, smoked Cheshire hocks, mint

Chicken leg, teriyaki flavours, spiced carrot, sesame seed

Smoked haddock arancini, pommery mustard sauce, pickled cucumber

Tomato haricot bean cassoulet, marinated artichokes, salt baked beets

MAIN COURSES

Roast pork, sage and apricot stuffing, duck fat potatoes, seasonal vegetables, roasting juices

Hake fillet, crispy cray fish, gem hearts, parsley sauce

Free range chicken breast, smoked aubergine, feta, chilli, coriander

Sweetcorn risotto, red chilli, chive

SIDES / SALADS

House mixed leaves, vinaigrette (ve) £3.50

Hand cut chips £5.00

Rosemary pomme frites £5.00

Leaf spinach, nutmeg butter £5.00

Creamed Maris Piper £5.00

DESSERTS AND CHEESE

Vanilla panna cotta, fresh strawberries, almond croquant

Dark chocolate tart, caramel ice cream

Poached apricot, cardamon custard, pistachio ice cream

Artisan cheeses and pairings (£3.50 supplement)