S U N D A Y 9th J A N U A R Y

S U N D A Y M E N U

**S T A R T E R S**

Baba Ganoush, Labneh Curry Oil, Coriander, Tortilla

Tempura Prawns, Honey, Ginger & Lemongrass Dip (GF)

Cornish Mussels, Chorizo, Chives, Local Cider.

Rosemary & Garlic Camembert, Sea Salt Focaccia, Whipped Pesto Butter (V)

Cauliflower & Gorgonzola Soup, Focaccia Bread (V)

M A I N S

Topside of Herefordshire Beef, Black Pudding & Sausage Stuffing. (GF)

Leg of Lamb, Garlic Salsa Verde(GF)

Free Range Roast Turkey Saddle, Apricot & Sausage Stuffing. (GF)

All Our Roasts Are Served With Seasonal Vegetables & Cauliflower Cheese

Pan Roasted Monkfish, Jerusalem Artichoke Risotto, Chorizo, Spinach

Roasted Tomato Gnocchi, Red Pepper, Spinach, Olives, Parmesan (V)

A F T E R S

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream

Salted Caramel Chocolate Brownie (GF) (Vegan)

Blackberry & Apple Pie, Custard

Banoffee Cheesecake with Honeycomb Ice Cream

One Course £14

Two Course £17

Three Course £21

If you require any allergen information, please speak to a member of our friendly team, before you order, if you are also aware of a food allergy you have, please make sure that you let your server know, we have specific allergen cooking equipment, this is also to ensure that your food is not at risk of cross contamination during food preparation.