

Nibbles

Jacks Sourdough, Dill and Cumin Butter **£3.95**

Orange Fennel and Roasted Bell Peppers with Spiced Nocellara Olives **£3.50**

Padron Peppers and Sea Salt **£3.95**

Carvery

3 Courses £27

Starters

Fire Roasted Tomato Bisque, Mascarpone Cream and Baby Basil Oil

Classic Caesar Salad, Chargrilled Chicken Baby Cos, Pancetta, Parmesan, Croutons and Soft Egg

Oak Smoked Salmon, Capers, Lemon, Brown Bread and Dill Butter

Prosciutto & Crushed Pesto Potato, Caramelised Grapes, Toasted Hazelnuts, Chard, Arugula, Merlot dressing & Truffled Balsamic Reduction

Warm Quinoa Salad, Beetroot Hummus, Kohlrabi, Pomegranate, Toasted pumpkin seeds & kale **(VV)**

Carvery

Roasted 21 day Dry Aged Surrey Rib of Beef, Horseradish Cream & Merlot Jus

Welsh Stuffed Saddle of Lamb, Red Currant Jelly and Mint Sauce

Suffolk Farm Chicken, Smoked Garlic Butter, Stuffing, Bread Sauce and Gravy

Pan fried Scottish Salmon, Crème Fraiche, Champagne and Dill Sauce

Wild Mushroom Wellington, Truffle Cream Sauce **(V)**

Baked Stuffed Aubergine with Puy Lentils and Charred Tomatoes, Chestnut Crumbs **(VV)**

All above served with yorkshire puddings and a selection of roasted british farm vegetables, goose fat roasted potatoes in rosemary and garlic.

Dessert

Selection of delicious homemade desserts and artisan cheese board.

* **£ EXTRA SLICE**

(V) VEGETARIAN

(VV) VEGAN

WE WILL DO OUR BEST TO ACCOMODATE ANY FOOD INTOLERANCES OR ALLERGIES, PLEASE INFORM YOUR SERVER.

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.