

Sunday 21st April 2019

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**Cream of Leek & Potato Soup**, Sour Cream, Herb Dumplings  
**Ham Hock & Parsley Terrine**, Plum Chutney, Toasted Brioche  
**Haddock & Spring Onion Fishcake**, Tomato Fondue, Rocket Pesto  
**Goats Cheese Ravioli**, Fennel Broth, Tomato Beignets  
**Seared Breast of Pigeon**, Fig & Red Chard Salad, Soft Poached Egg, Cauliflower Purée

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**35 Day Aged Sirloin of Beef**, Yorkshire Pudding, Duck Fat Potatoes, Vegetables, Gravy  
**Roast Saddle of Lamb**, Fondant Potatoes, Red Cabbage, Heritage Carrots, Red Currant Jus  
**Loin of Pork**, Apple Sauce, Roast Potatoes, Vegetables, Sage Stuffing, Shallot Gravy  
**Fillet of Salmon**, Crab Risotto, Pea Velouté  
**Gateaux of Butternut Squash**, Brie, Wild Mushrooms, Candied Walnuts, Red Wine Butter Sauce  
**Breast of Duck**, Pommes Anna, Candied Red Cabbage, Grenadine Syrup

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**Sticky Toffee Pudding**, Toffee Sauce, Clotted Cream  
**Rhubarb & Gooseberry Crumble**, Custard  
**Chocolate Tart**, Pistachio Ice Cream, Crème Anglaise  
**Lemon Parfait**, Lemon Fritter, Elderflower Soil, Baby Eton Mess  
**Selection of Ice Cream**, Raspberry Ripple, Toffee, Dark Chocolate Cookie, Vanilla Cream  
**Selection of Cheeses**, Fig Chutney, Walnut Loaf, Homemade Biscuits

Tea or Coffee

**£27.50 per adult**  
**£13.75 per child**

