

## Sunday - Typical

### APPETISERS

A selection of homemade breads with olive oil & balsamic	£4
Marinated sun-blush tomatoes in garlic & herb olive oil, breads	£4
Herbs de Provence & Classic Italian Puttanesca olive	£5

### TO BEGIN

Leek & potato soup, crusty bread v	£6
Crevette & smoked salmon cocktail, Marie rose, rye bread	£8
Garlic mushrooms, toasted ciabatta, rocket & pine nut salad v	£7
Goat's cheese, pomegranate & walnut salad, shallot dressing v	£8
Orange & duck liver parfait, red onion jam, toasted brioche	£7
Tempura king prawns, lemon aoli	£7
Shredded hoi sin duck, beansprout & peanut salad, sesame oil	£7

### MAINS

Roast sirloin of beef, horseradish cream	£15
Cider roasted pork belly, Bramley apple sauce	£14
Juniper & thyme marinated leg of lamb, mint sauce	£15
Trio of roasts, beef, pork & lamb	£18
Corn-fed chicken supreme, garlic & thyme stuffing	£15

*Above dishes served with Yorkshire pudding, honey roast parsnips, Chantenay carrots, goose fat roast potatoes, Cauliflower gratin, seasonal vegetables*

Roast butternut squash & beetroot risotto, crispy sage leaves v	£12
Pan fried fillet of Seabass, crab & chive salsa, hasselback potatoes, pea shoots	£17
Seared scallops & smoked bacon pappardelle, white wine, garlic & parmesan	£17
Beer battered line caught cod fillet, hand cut chips, minted peas, tartar sauce	£14

### HOMEMADE PUDDINGS

Sticky toffee pudding, clotted cream	£7
Warm dark chocolate brownie, vanilla bean ice cream	£6
Mulled wine berry pavlova, mascarpone, black sesame praline	£7
Saffron poached pear, ginger syrup, raspberry sorbet	£7
Mini dessert & coffee; choice of marinated figs & mascarpone or chocolate brownie	£6
Three scoops of parlour ice cream	£5
Sparkenhoe Red Leicester, Suffolk Baron Bigod, Welsh Perl Las blue	£8

(Children under 10 - mains £8, starter or pudding £4.50)

Please notify us of your specific dietary requirements