

# SUNDAY MENU

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## ON ARRIVAL

**Truffle and Honey Baked Camembert Bites (V) - £15**

Red onion jam, warm crusty bread, Oxford blue dip

**Warm Artisan Bread (V) - £10**

Homemade butter

## TO START

**Cornfed Chicken, Spinach and Prosciutto Terrine - £10**

Homemade brioche, pickled vegetables, tarragon mayonnaise

**Crispy Duck Leg Croquette - £11**

Sweet chilli jam, radish, spring onion, beetroot, carrot

**Cornish Dressed Crab - £12**

Avocado, herb emulsion, lemon gel

**Cornish Cod, Spinach and Leek Fishcake - £10**

Hollandaise sauce, soft poached hen's egg

**Wild Mushroom, Spinach, Garlic and Truffle French Toast (V) - £10**

Soft poached hen's egg

## MAIN EVENT

All served with chef's choice of buttered seasonal vegetables

**Roast Herefordshire Sirloin Beef - £24**

Duck fat roast potatoes, Yorkshire pudding, Sunday jus

**Woodland Belly of Pork - £23**

Duck fat roast potatoes, Yorkshire pudding, Sunday jus

**Roast Chicken Supreme - £22**

Duck fat roast potatoes, Yorkshire pudding, Sunday jus

**Best of Both Sunday Roast - £29**

Two meats of your choice, duck fat roast potatoes, Yorkshire pudding, Sunday jus

**Butter Roasted Cod Loin - £25**

Saffron potato, tomato concasse, mussel and lobster bisque

**Apple Wood Smoked Cheddar Soufflé (V) - £20**

Herb butter potatoes, truffle and parmesan velouté

## DESSERTS

**Vanilla Crème Brûlée (V) - £9**

Shortbread, raspberry sorbet

**White Chocolate and Lemon Cheesecake - £9**

Lemon curd, lemon sorbet

**Sticky Toffee Pudding (V) - £9**

Vanilla ice cream, caramel sauce, candied nuts

**Giant Cookie (V) - £14**

Chocolate, vanilla ice cream, candied nuts

**Three British Cheeses (V) - £12**

Artisan biscuits, grapes, celery, fruit chutney