

Sunday Menu

Starters & Sharers

Brixworth Paté £11 Toasted breads, red onion & orange marmalade **Potted Pheasant** £11 Pheasant & wild boar coarse pate topped with clarified butter, red onion & orange chutney, crostini, roquet Wexford Mushrooms £10 Button mushrooms, cream & peppercorn sauce, Roquefort, toasted ciabatta, roquet. Pan Seared Scallops £17 Carrot & orange puree, black pudding, pork belly, mini toffee apples, apple gel £8 Soup of the Day (vgn) Crusty bread, home churned Maldon butter Salmon & Cod Fishcake £14 Salmon, cod, dill & parsley, fresh herb gremolata, caviar, balsamic glaze Mulled Pear Tart Tatin Fresh pear mulled with winter berries, cinnamon & cloves, Whipped stilton mousse, toasted walnuts, roquet salad. Breads & Oils A selection of breads, olives & feta, sun dried tomato pesto, olive oil & balsamic **Baked Camembert** £22 Selection of breads brûlĕed fig nort & orange reduction

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Kitchen & Grill	
Salmon Fillet Pan seared salmon fillet, crushed new potatod baby spinach, caviar, watercress, hollandaise	
Scampi & Chips Hand cut chips, pea puree, chunky tartar, pea salad	£19 a shoot
Tarragon Chicken Pan roasted chicken supreme, crushed new baby carrots, wilted baby spinach, tarragon	

tarragon cream sauce.

Sunday Roasts

All roasts served with carrot & orange puree, roasted potatoes, cauliflower cheese, honey roasted carrot & parsnips, savoy cabbage, broccoli, roasted shallot, Yorkshire pudding, stuffing and gravy

	£20
	£21
	£23
	£22
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Please ask your server for daily specials

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