

MENU

Sunday Lunch

2 COURSES FOR £36.00 PER PERSON

3 COURSES FOR £42.50 PER PERSON

While you wait, Pontlands homemade sourdough for the table

STARTERS

Soup of the day, homemade bread **(gf*)**

Endive salad, pink lady and fennel slaw, candied pecans, wholegrain mustard dressing **(ve) (df) (gf)**

Poached asparagus, hollandaise, crispy poached egg **(v)**

Prawn and crayfish tian, avocado crème fraîche, chilli, melba toast **(gf*)**

Pork tenderloin, green peppercorn and Bramley apple terrine, homemade sourdough **(gf*) (df)**

Antipasti, Parma ham, feta, olives, sun blush tomatoes, homemade toasted focaccia

MAINS

Roasted rib of 28-day matured beef, Yorkshire pudding, roasted potatoes

Roasted breast of chicken, Yorkshire pudding, roasted potatoes

Roast loin of pork, crisp crackling, Yorkshire pudding, roasted potatoes

roasts accompanied with a selection of roasted carrots, parsnips, and green vegetables, cauliflower cheese

Beer battered locally landed cod,

hand cut chips, dill pickle, mushy peas and tartar sauce

Caprese and pesto orzo bake, rocket and parmesan salad, roasted focaccia **(ve)**

DESSERTS

Chocolate marquise, black cherry compote, vanilla pod ice cream **(v)**

Malibu crème brûlée, Viennese biscuit dipped in chocolate and coconut **(v) (gf*)**

Baked Toblerone filo parcel, vanilla pod ice cream, chocolate crumb **(v)**

Glazed lemon and raspberry tart, lemon sorbet **(v)**

Vegan Biscoff cheesecake **(ve) (df)**

Selection of locally produced ice cream and sorbets **(v)**

(gf*) Can be gluten free – please advise when ordering. (gf) Gluten Free. (ve) Vegan (v) Vegetarian. (df) Dairy Free

Before ordering, please speak to our staff if you have a food allergy or intolerance.

A 12.5% discretionary service charge will be added to your total food and drinks bill, please ask if you would like to see our policy on how this is distributed.

All our prices include vat at the current rate.

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