## The 'Roast' on Sunday

To Start...
'PRAWN COCKTAIL'$£ 7.95$King prawn and cucumber in brandy mayonnaise with prawn in light tempura,bloody Mary sorbet and an apple salad.
'SMOKED SALMON' ..... $£ 7.95$Home smoked salmon blini, horseradish crème fraiche, salmon caviar andlocally foraged wood sorrel
'PATE’$£ 7.95$Chicken liver parfait, duck confit bon bon and foie gras ice cream finished witha pear puree and toasted fruit and nut brioche.
'GARLIC MUSHROOMS' ..... £6.50
Mushroom, roast garlic and Goats cheese ravioli with a rocket and walnut pesto
'SOUP OF THE DAY' ..... $£ 4.95$
Please ask your server
'THE ROAST'
'BEEF' ..... $£ 15.95$
12 hour slow roast topside (served medium rare) mushroom duxelle, Yorkshire pudding and veal gravy. 'PORK' ..... $£ 15.95$
Roast pork belly, homemade sausage, crackling and an apple and raspberry puree finished with cider gravy. ..... £16.95
Ostrich fillet, charred pear and a star anise jus.
'LAMB’ ..... $£ 19.95$
Rack of salt marsh lamb, crispy sweetbread with celeriac fondant and rosemary infused gravy.
$£ 15.95$
Confit leg with a chestnut stuffing with an orange and caramel jus.
All served with cabbage and bacon, Jerusalem artichoke puree and roast potatoes cooked in duck fat.
DESSERTS - All
'STICKY TOFFEE PUDDING'£6.50Salted pepper dulce, butterscotch tart with sticky toffee and butterscotch rippleice cream and Chantilly cream.
‘RHUBARB AND CUSTARD’$£ 6.50$Rhubarb and Champagne compote with crumbled biscuit, rhubarb and basilsorbet and Jersey apple brandy custard
'CHOCOLATE FUDGE CAKE'$£ 6.50$Chocolate and bourbon fudge parfait, hazelnut and caramel ice cream with mintcrème fraiche.
'THE GREAT BRITISH CHEESEBOARD'$£ 10.00$Served with fruit and nut brioche, crackers, grapes and celery, apple and raisinchutney and truffle honey

