

Menu

Sunday 8th September

PETIT ASSIETTES

BAGUETTE & BEURRE DE LESCURE 5
HOUSE MARINATED GORDAL OLIVES 5
PADRON PEPPERS, ESPELETTE PEPPER 6
CHORIZO CROQUETTES, AIOLI, PICKLED WALNUT 6.5

STARTERS

DUCK LIVER PATE, CRISPY ONIONS
**SMOKED MACKRILL RILLETTE, SOURDOUGH TOAST PICKLED
CUCUMBER & DILL**
BURRATA, GRILLED FLAT PEACHES, BAYON HAM & BASIL

MAINS

ROAST RUMP OF BEEF, YORKSHIRE PUDDING
ROASTED PORCHETTA, SALSA VERDE, ROASTED POTATOES
POACHED HADDOCK, CHIVE BEURRE BLANC, LEMON & CAPERS

DESSERTS

APPLE TART TATIN, CREME FRAICHE
POT AU CHOCLAT
FARMHOUSE CHEESE OF THE DAY, HOUSE CHUTNEY

ACCOMPAGNEMENTS

ALL AT £6

FRENCH FRIES
HARICOT VERTS
JERSEY ROYALS
MESCLUN SALAD

2 COURSES: £33PP

3 COURSES: £39PP

VEGETARIAN OPTIONS AVAILABLE