

Sunday set Menu

Amuse bouche

Mini welsh rarebit tartlet

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Beetroot oil poached sea trout,
Cobnut and celeriac 'waldorf' salad

or

Slow cooked belly of Buckmoorend pork,
apple and spiced red cabbage

or

Halibut with seaweed butter,
alder smoked mussels, sea vegetables

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Roast dry aged Aberdeen Angus fillet, red wine gravy,
beef dripping roast potatoes, vegetables, Yorkshire pudding

or

Bubble and Squeak,

Wyfe of Bath and hazelnut croquette, trio of cabbage, salt baked onion crisp

or

Rebellion Ipa batter fish and chips, warm watercress tartar sauce

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Roasted plum, red berries and cotted cream Eton mess

or

Vanilla panna cotta, glazed pear, Amedei chocolate

or

British artisan cheeses (£3 extra), sourdough, water biscuit

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Coffee/tea

4 course £35

1 course roast Aberdeen Angus fillet £24.50

The Sunday set menu is to be enjoyed by the whole table

Please Make us Aware of any Allergies and Ask for Further Details of Dishes that Contain Allergens