

EXAMPLE SUNDAY MENU

MAINS

Traditional Sunday Roast

with roast potatoes, carrots, parsnips,
spring greens
& exhibition beer gravy
Choose from:

Lamb, Beef or Corn-fed Chicken
9.50

Twice-cooked Ragstone goat's cheese soufflé with
cauliflower velouté, ratatouille & roasted cherry tomatoes
8.50

Butterbean & chickpea cakes with new season spinach
flan, red pepper coulis & asparagus salad
8.50

Roasted monkfish with minted pea risotto,
glazed chantenay carrots & spiced fennel puree
13.50

Braised Cornish squid with homemade squid ink
tagliatelle & chorizo
9.00

DESSERTS

Orange & custard parfait with rhubarb sauce and
pistachio granola
4.00

Dark chocolate fondant with cider poached pears &
clotted cream ice cream
4.00

Zesty ricotta tart with honeycomb ice cream and
candied orange syrup
4.00

Artisan cheese board with homemade chutney,
crackers & pickled red chutney
7.50