



SUNDAY GROUP DINING MENU

Table

Focaccia, oil and balsamic 2.5
Claudio's big green olives 4
Blue cheese croquettes, mushroom ketchup 5

Starters

Spiced parsnip soup, coriander 5
Beetroot, chicory, apple and walnut salad 6.5
Country pork terrine, piccalilli, toast 6.5
Salt and chilli squid, sweet chilli sauce 8.5

Roasts

(all served with duck fat roast potatoes, Yorkshire puddings, roasted roots, greens and gravy)

45 day aged Cumbrian Shorthorn **beef**, creamed horseradish 16.5
Slow roast Middle White **pork** belly, crackling, apple sauce 16.5
Half Suffolk **chicken**, thyme stuffing, bread sauce, pigs in blankets 16

Mains

Smoked tofu, sweetcorn and green chilli 'kedgerie' 11
Steamed Isle of Mull salmon, sprouting broccoli, salsa verde 16

Sides 3

Sprouting broccoli, anchovy, mustard / Braised leeks, truffle
Smoked mash / Skin on chips / French fries
Beetroot and fennel slaw / Mixed leaf salad

Puddings 5

St Clements posset, shortbread
Baked cheesecake, poached rhubarb
Sticky toffee pudding, butterscotch, vanilla ice cream
Dark chocolate mousse, peanut brittle

Black Cow Cheddar, Eccles cake 7