

# Sunday Dining Menu

3 Courses £44.50pp

## TO BEGIN WITH

- Sourdough Basket** <sup>VG</sup> £8.50  
Smoked Whipped Butter, Honey
- Padron Peppers** <sup>VE GF</sup> £8.00  
Dill Salt Flakes
- Baby Roasted Chorizo** £9.00  
Romesco Sauce, Crispy Onion

## STARTERS

- Cream of Spiced Pumpkin Soup** <sup>VG VE</sup>  
Pomegranate Molasses, Carrot Chips
- Confit Chicken Rillettes**  
Pickled Wild Mushroom, Chive,  
Crème Fraiche, Sourdough
- Torched Mackerel** <sup>GF</sup>  
Beetroot and Shallot Salad,  
Horseradish Dressing
- Whipped Citrus Ricotta** <sup>VG</sup>  
Maple Roasted Chantenay Carrot,  
Crispy Chickpea

## MAIN COURSES

- Turkey Ballotine**  
Duck Fat Roasties, Sprouts with Smoked Pancetta,  
Baby Root Vegetables and Cranberry Jus
- Roast Sirloin Beef**  
Duck Fat Roasties, Crushed Tarragon Potato,  
Parsnip, Yorkshire Pudding, Gravy
- Roasted Cod Fillet** <sup>GF</sup>  
Cauliflower, Mussel Ragout, Verjus Sauce
- Wild Mushroom and Spinach Wellington** <sup>VG</sup>  
Chestnut Puree, Sweet Potato and Currants,  
Celeriac Sauce

## SIDES

£5.00

- Fries** <sup>VG</sup>
- Triple Cooked Chips** <sup>VG</sup>
- Sweet Potato Fries** <sup>VG</sup>
- Spinach** <sup>VG GF</sup>  
Creamed or Sautéed
- Ratatouille and Tomato Fondue** <sup>VG</sup>

## DESSERTS

- Christmas Pudding** <sup>VG</sup>  
Brandy Sauce, Armagnac and  
Prune Ice Cream
- Mandarin and Gingerbread Cheesecake**  
Espresso and Bitter Chocolate
- Sticky Date Cake** <sup>VG</sup>  
Roast Caramelised Apples, Maple Chantilly  
and Pecans
- Selection of Six French and  
English Cheeses** £7.50  
Membrillo Jelly, Chutney, Crackers <sup>suppl.</sup>



VE : VEGAN

VG : VEGETARIAN

GF : GLUTEN FREE

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill.