

2 courses (starter and main) - £19pp 3 courses - £23pp

STARTERS

Soup of the Day

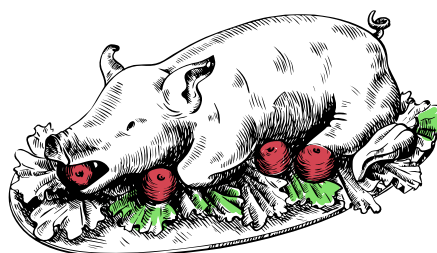
Fresh homemade soup served with sourdough and butter, ask for today's recommendation

Roasted Carrots

Homemade hummus, harissa roasted baby carrots to dip, carrot top pesto and garnished with leaves and seeds

Ham Hock Terrine

Slow cooked ham hock served with delicious home made Piccalilli and seasonal leaves



❖ THE ROASTS ❖

Our delicious Sunday roasts are completely homemade from locally sourced ingredients and suppliers, your server will let you know what today's meat and vegetarian options are.

All of our roasts come with freshly made Yorkshire puddings, roast seasonal vegetables and lashings of gravy.

DESSERTS

Pineapple Upside Down Cake

Homemade childhood favourite - accompanied by a fresh, zingy citrus salsa, coconut and lime gels, citrus sorbet and drizzled with a rum and coconut syrup

Cider Poached Pears

Poached to perfection in Thistly Cross craft cider and accompanied by dark chocolate ganache and fruit gel

Homemade Chocolate and Mascarpone Sponge Cake

Home baked and covered in chocolate glaze, drizzled with honey and scattered with pecans and pistachios

 Vegan  Gluten Free

**any bread item can be swapped for a gluten free bread on request
for any other dietary requirements/allergies please discuss with events team*