

SUNDAY LUNCH MENU

Three courses £29.95

Starter

Soup of the day, sourdough bread (v)

Smoked haddock Scotch egg, celery root remoulade

Fig and gorgonzola tart tatin, fennel slaw, candid walnuts (v)

Rabbit and duck terrine, smoked apple relish, crostini, watercress and juniper salad

Main Course

Roast sirloin of beef, Yorkshire pudding

Roast shoulder of pork, crackling, stuffing homemade apple sauce

Pan roast chicken breast, braised baby leeks, mini kiev and thyme jus

Fish of the day — see server for today's fish

Broad bean risotto, beurre noisette, toasted cashews, sage crisps (v)

(All roasts are served with a Yorkshire pudding, roast potatoes, seasonal vegetables and gravy)

Dessert

Trio of cherry — Bakewell, cherry and ginger sorbet, cherry mousse (v)

A collection of chocolate, damson ripple ice cream (v)

Local cheese board, crudités, chutney and biscuits (v)

A selection of homemade ice creams and sorbets (v)

Allergen information

Our kitchen uses a variety of ingredients, including nuts.

For all allergen information please ask your server.

(v) – vegetarian.

We are unable to accept tips but if you would like to show your appreciation for the food, service and experience please make a donation towards the work of The Clink Charity using the envelopes provided or text CLNK33 and the amount £5, £10, £20, etc. to 70070.