

# SUNDAY ROAST MENU

2 Courses - £40

3 Courses - £45

## *Starters*

SOUP OF THE DAY

GRILLED LAMB RIBS

tender, slow cooked lamb ribs with a rich Calvados reduction

GOAT'S CHEESE SALAD

Creamy goat's cheese paired with heirloom beetroot caramelised walnuts, and delicate seasonal leaves, finished with a light french vinaigrette

TERRINE OF THE DAY

Chef's daily selection, served with cornichons & toasted brioche

## *Mains*

TRADITIONAL SUNDAY ROAST

classic Sunday roast served with all the trimmings, including crisp roast potatoes, seasonal vegetables and a rich gravy

PUMPKIN TORTELLONI

hand crafted pumpkin-filled tortelloni in a fragrant sage butter sauce

SEARED HALLOUMI

golden-seared halloumi with a silky pea puree and fresh mint oil

## *Desserts*

BURNT BASQUE CHEESECAKE

caramelised and rich in flavour

CLASSIC TIRAMISU

layers of coffee soaked sponge, mascarpone cream and cocoa

ICE CREAM TRIO

hand-scooped classic ice-cream, please ask for today's selection