

SALOON BAR & RESTAURANT
HISTORY AND HERALDRY ON A 'GREAT' SCALE

SUNDAY LUNCH

£39 per person

STARTERS

TODAY'S SOUP

House bread, 'barley butter'

CRISPY BBQ BRISKET

Onion & celeriac puree, pickled shallots

HOT SMOKED SALMON

Celeriac remoulade, crisp bread

TENDER STEM BROCCOLI v

Red pepper puree, artichokes, toasted hazelnuts

MAINS

ROAST PORK

Pork belly & loin rolled with fresh herbs, roast potato, Yorkshire pudding, seasonal vegetables, crackling, apple puree, ale gravy

ROAST NATIVE BEEF

Roast potato, Yorkshire pudding, seasonal vegetables, ale gravy
served pink

ROAST LEG OF DUCK

Barley & mushroom ragout, winter greens, pickled walnut

ROAST SALMON LG

Celeriac puree, tarragon mushrooms, tender stem broccoli

LENTILS, SWEETHEART? v

Roasted sweetheart cabbage, homemade 'barley butter', lentils, carrot puree, pickled carrot, toasted seeds

DESSERTS

SINGLE ORIGIN BROWNIE

Sea salt, cream

WARM APPLE TART

Toffee, crème anglaise

PORTUGUESE CUSTARD TART

AFFOGATO

Vanilla ice cream, fresh espresso

ARTISAN CHEESE BOARD

Ale chutney, celery, dried fruit, biscuits

