

## **SUNDAY LUNCH: APRIL & MAY**

### **Cream of leek and potato soup**

Chive crème fraiche gf

### **Slow cooked duck leg terrine**

Indigo chutney, granary toast\* gf

### **Chef Luca's oak smoked salmon**

Celeriac and grain mustard remoulade, lemon oil gf

### **Poached British asparagus spears**

San Daniele cured ham and crispy \*poached egg

### **Roasted goat's cheese salad**

Pickled beetroot, beetroot ketchup and roasted corn

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### **Traditional roast rump of aged British beef**

Yorkshire pudding, duck fat roast potatoes

### **Very slowly cooked shoulder of pork**

Fennel and caraway seed stuffing, apple and Scrumpy cider sauce

Roast potatoes gf

### **Pan roasted salmon fillet**

Basil pesto, black olive and sun blushed tomato dressing

Crushed Jersey Royal potatoes gf

### **Grilled fillets of south coast plaice**

Smoked haddock, clam and spring onion chowder gf

### **Coconut spiced butternut squash**

Bulgur wheat pilaf, aubergine pickle and papadum (vegan)

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### **Rhubarb and stem ginger syllabub**

Crushed Amaretti biscuits\*

### **Passion Fruit Posset**

Rum marinated mango and pineapple salad gf

### **Hot lemon curd almond sponge**

White chocolate and Philadelphia mousse and crumbled raspberries gf

### **Vanilla and orange crème brûlée**

Homemade shortbread biscuit\*

### **Selection of British and European cheeses**

Biscuits, grapes and chutney

*\*Gluten free alternative can be offered*