## **George's Sunday Roast Menu**

Two Courses **17.95** 

Three Courses 20.95

### Starter

Roasted Tomato Soup – Home-Made Bread (V)

Duck Liver Parfait – Gooseberry Chutney, Crushed Hazelnuts, Toast

Torched Mackerel – Vegetable Ceviche, Cucumber & Ginger Sorbet

Spiced Chicken & Leek Terrine – Sweetcorn & Chilli Relish, Chive &

Watercress Butter, Home-Made Bread

#### Main

Roasted Striploin Of Beef Honey Glazed Ham Chicken Supreme

Vegetarian Roast (see server for details) (V)
Served With Butter Roasted Potatoes, Celeriac Puree, Honey &
Thyme Roasted Carrot, Seasonal Greens, Creamed Potatoes,
Yorkshire Pudding, Red Wine Gravy
Market Fish – Sautéed New Potatoes, Samphire, Sun-Blush Tomato

### Dessert

Sticky Toffee Pudding – Butterscotch Sauce, Honeycomb, Vanilla Fudge, Vanilla Ice Cream

Apple & Raspberry Crumble – Vanilla Anglaise

Chocolate Tart – Raspberry Gel, Fresh Raspberries, Sweet

Mascarpone

Selection of Ice Cream/ Sorbet

\*All Weights Quoted Are Approximate And Prior To Cooking. We Cannot Guarantee That Any Of Our Dishes Are Free From Nuts. We Cannot Guarantee That Any Of Our Dishes Are Free From GM Ingredients. All Allergen Information Is Available On Request. All Prices Include VAT At The Current Rate. A Discretionary 10% Service Charge Will Be Charge To Parties Of 6 Or More.

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Watercress Butter, Home-Made Bread

### Main

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Vegetarian Roast (see server for details) (V)

Served With Butter Roasted Potatoes, Celeriac Puree, Honey & Thyme Roasted Carrot, Seasonal Greens, Creamed Potatoes, Yorkshire Pudding, Red Wine Gravy

Market Fish – Sautéed New Potatoes, Samphire, Sun-Blush Tomato

### Dessert

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