

## Sunday Summer Set Menu

2 course – 19.95 3 course – 23.95

### Starters

- Roasted Celeriac Veloute* – Black Truffle oil, Pickled Apple, Home-made Bread **(V)**  
*Duck Liver Parfait* – Redcurrant & Port Jam, Dark Chocolate, Mini Loaf  
*Fig Tarte Fine* – Chive Ricotta, Basil snow, Candied Pumpkin Seeds, Baby Basil **(V)**  
*Grilled Plaice Fillet* – Sauce Gribiche, Salted Feves, Lemon Foam **(GF)**

### Mains

- 28 day aged Striploin Of Beef  
Roasted pork loin  
Thyme Roasted Chicken Supreme  
Vegetarian Roast – See Server For Details

All Served With Herb Butter Roasted Potatoes, Celeriac Puree, Honey Roasted Chantenay Carrots, Seasonal Greens, Carrot & Swede Mash, Yorkshire Pudding, Red Wine Gravy

*Pan Seared Sea Bream* – Sautéed New Potatoes, Samphire, Sun-Blush Tomatoes

### Sunday Sides: £3.9

- Cauliflower Cheese (V)  
Seasonal Greens  
Creamed Mash Potato

### Desserts

- Sticky Toffee Pudding* – Butterscotch Sauce, Honeycomb, White Chocolate Fudge, Vanilla Ice Cream  
*Home-made Spiced Apple Pie* – Vanilla Crème Anglaise  
*Creme Fraiche & Honey Parfait* – Stem Ginger, Honey Polenta Sponge, White Peach Gel  
*Selection of Cheshire farm Ice Cream/Sorbet*