

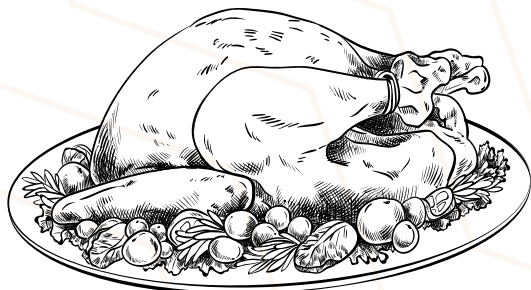
# SUNDAY

## Roast

1 Course **£15.00**

2 Course **£20.00**

3 course **£25.00**



## THE PAVILION

*Whilst you wait*

**Toasted Sourdough** - Marinated olives, olive oil, balsamic vinegar | V

£8.50

**Anti Pasti** - Local cured meats, sourdough, olives, house pickles

£14.50

## Starters

### Roasted Tomato Soup | VE

Toasted sourdough, whipped butter

### Miso Beef Shin Croquettes,

Kimchi slaw, smoked peanut satay aioli, charred spring onion

### Ploughman's Scotch Egg

Piccalilli, pickled celery & roquefort salad, smoked apple jam

### Gin & Orange & Beetroot Cured

Salmon caviar, belini

### Charred Baby Courgette Salad,

Caramelised goats curd, wildflower honey, pumpkin seeds, micro cress | VE

## Sweet Stuff

### Our Crumble

Crème brûlée, poached apple, macerated blackberries, blackberry sorbet

### Sticky Toffee Pudding

Muscovado caramel, bourbon vanilla ice cream, apple crisp

### Rhubarb & Custard Eton Mess

Whipped custard, poached rhubarb, meringue, white chocolate

## Roast Dinner

*Choose your main bit*



**Welsh Rump Cap of Beef**



**Chicken Supreme**



**Braised Lamb Shoulder**



**Califlower leek and cheddar wellington**

*Served With*

*Lamb fat roast potatoes, crispy stuffing, maple glazed carrot, Yorkshire pudding, gravy sharing bowls of cauliflower cheese and seasonal vegetables*

**More Sides?**

£4.00 Each

**Add Extra:** Yorkshire puddings, roasties, stuffing & honey glazed carrots