



Sunday Lunch – Sample Menu

STARTERS

- Caprese salad, mozzarella, basil, balsamic | £8
- Ham hock terrine, piccalilli, croute | £10
- King prawns, heritage carrot puree, pickled carrot, nduja | £12
- Salmon and crab roulade, avocado puree, pickled apple, poppy seed cracker | £10

ROASTS

- Roast Hereford rump cap | £19.50
- Middlewhite porchetta, fennel, apricot | £19.50
- Roasted corn fed chicken supreme | £18.00

Served with a Yorkshire pudding, garlic & rosemary roast potatoes, stewed spring peas and smoked pancetta, roast maple and balsamic heritage carrot and red wine gravy.

- Nut roast, butternut squash | £18

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MAINS

- Roasted red pesto orzo, tomato & basil, mascarpone | £17
- Smoke aubergine masala, toasted flatbread, coriander | £16
- TAC fish & chips, charred lemon, crushed minted peas, tartare sauce | £17

SIDES

- Cauliflower & broccoli cheese | £5
- Buttered seasonal greens | £4.50
- Espelette & parmesan fries | £4.50
- Honey roasted parsnips | £5.00

DESSERTS

- Sticky toffee pudding, muscovado toffee sauce, clotted cream ice cream | £8.00
- Carrot cake, candied walnuts, turmeric | £8.00
- Ice cream selection | £7.00
- Cheese selection, Tomas fudge crackers, sultana chutney | £12