



grafene

SUNDAY LUNCH

Homemade Bread

STARTERS

Ham Hock and Smoked Chicken Terrine, Piccalilli, Pickled Vegetables, Toast

Gin Cured Salmon, Smoked Salmon Mousse, Pickled Cucumber, Caviar, Gin Gel

Beetroot Mousse, Goat's Cheese, Hazelnut, Apple **(V)**

Cauliflower, Broccoli and Stilton Soup **(Ve)**

MAINS

Roast Sirloin of Beef, Roast Potatoes, Yorkshire Pudding, Gravy

Roast Pork Belly, Roast Potatoes, Yorkshire Pudding,
Burnt Apple Purée, Gravy

Cod, Crushed New Potatoes, Samphire, Cauliflower, Langoustine Bisque

Wild Mushroom and Black Garlic Risotto **(V)**

All Roast Dinners are served with seasonal vegetables

DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Caramelised Banana, Crème Fraîche Sorbet **(V)**

White Chocolate Panna Cotta, Honeycomb, Passion Fruit Sorbet

Bakewell Tart, Sweet Pastry Crumb, Raspberry Sorbet **(V)**

Dark Chocolate Delice. Almond Tuille. Hazelnuts. Cherry Sorbet **(V)**