



PRIVATE DINING SPRING SUNDAY SET MENU

£32 PER HEAD

STARTERS

Soup of the Day

Air-dried Dorset Beef, Watercress, Beetroot & Horseradish Relish

Brixham Crab Tart, Bloody Mary Mayonnaise & Baby Leaves

Free-range Chicken & Ham Hock Terrine, Pickled Vegetables & Wholegrain Mustard

SUNDAY ROASTS

All served with Roast Potatoes, Seasonal Vegetables,

Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey's Dry-aged Rump of Beef

Cornish Leg of Lamb

Jimmy Butler's Free-range Leg of Pork

Spring Vegetable Wellington

MAKE THE MOST OF YOUR ROAST

Sage & Onion Stuffing 3.50

Cauliflower Cheese 3.75

MAINS

Shallot Tarte Tatin, Pomegranate & Feta Salad

Merrifield Duck Breast, Fondant Potato, Braised Chicory & Cherries

Seared Sea Bream, Thai Red Curry & Basmati Rice

Slow & Low Pork Shoulder, Devilled Beans & Crispy Corn

SIDES

Chips 3.50

New Potatoes, Sea Salt & Minted Butter 3.75

Rocket & Parmesan Salad, Balsamic Dressing 3.75

Spring Greens & Peas 3.75

Garden Salad, Orange & Shallot Dressing 3.75

PUDDINGS

Rhubarb Cheesecake & Stem Ginger Syrup

Valrhona Chocolate Tart, Orange Chantilly

Gin & Tonic Jelly, Jude's Raspberry Sorbet

Cheese Plate, Chutney, Apple & Crackers