

Sunday Sample À La Carte Menu

Last updated Sun 10th December 2017

Basket of bread (4) with homemade butter and olive oil with balsamic reduction £3.50

Bowl of marinated mixed olives £3.50

Starters

Soup of the day with bread roll (v) £6.50

Artichoke and honey-glazed beetroot salad with goat's cheese, baby leaves and pangratata (v) £7.00

Crispy polenta balls with creamy wild mushroom sauce, rocket salad and Parmesan (v) £7.00

Comte arancini with spinach and avocado purée and spring onion and radish salad (v) £7.50

House terrine with kumquat marmalade and toast £7.50

Steak tartare with raw hen's egg yolk and toast £9.00

Mains

Roast: Sirloin of beef (£2 supplement), turkey, pork loin or vegetarian

All served with a Yorkshire pudding, roast potatoes, pork stuffing, honey-roasted carrots and Brussel sprouts £15.00

Roasted butternut squash and chestnut risotto with rocket salad, shaved Parmesan and crispy sage (v) £13.50

Pan-fried seabream fillet with fresh parsley, new potatoes and capers lemon butter sauce £19.00

Beer-battered cod fillet with hand-cut chips, minted pea purée and homemade tartare sauce £13.50

Pan-fried guinea fowl breast, confit leg with cranberries, carrot purée, turnip, romanesco and port sauce £18.00

Slow-roasted pork belly with apple purée, black pudding arancini, crispy sage, wine sauce and dauphinoise £17.00

Trio Welsh lamb with carrot and swede mash, green lentils, minted sauce and gremolata £19.00

The ER 100% beef burger with melted cheddar, mushroom, hand-cut chips, tomato salad, gherkin, sweet onion relish and toasted brioche bun £13.50

Aged Scottish rib-eye steak with hand-cut chips and peppercorn sauce £21.50

Sides (v) £3.75

Twice-cooked hand-cut chips

New potatoes

Dauphinoise

Mixed leaf salad

Rocket and Parmesan salad with balsamic

Mixed green vegetables

Green beans with shallots