

TB

Sunday Menu

..... **SUNDAY MENU**

2 COURSES £40 | 3 COURSES £48

APPETIZERS

Chargrilled Welbeck Focaccia

Whipped Butter, Garlic & Herb Butter,
Olive Oil & Balsamic (DFA)(GFA)

English Burrata

Blood Orange, Pickled Fennel, Bitter
Leaves, Crispy Chilli (V)(GF)

Duck Liver Parfait

Duck Liver Parfait, English Rhubarb,
Toasted Brioche, Duck Skin Cracker

Citrus Cured Salmon

Compressed Cucumber, Yuzu Emulsion, Pickled Fennel,
Seeded Cracker, Grapefruit & Chilli Dressing (GFA) (DF)

Five Spice Beef Croquette

Five Spiced Beef Croquette, Sauerkraut,
Confit Garlic, Sour Cream, Sesame (N)

ROASTS

Miso Glazed Salmon

Miso Buttered Cabbage, Preserved
Lemon Gel, Courgette & Dashi Purée,
Togarashi Fries (GF)(DFA)

Treacle Glazed Rump of Beef

Roast Potatoes, Pomme Purée, Seasonal
Greens, Honey Roasted Carrot, Yorkshire
Pudding, Bone Marrow Gravy (GFA)

Pan Roasted Chicken

Roast Potatoes, Pomme Purée, Seasonal
Greens, Honey Roasted Carrot, Yorkshire
Pudding, Bone Marrow Gravy (GFA)

Slow Roasted Stuffed Pork Belly

Roast Potatoes, Pomme Purée, Seasonal
Greens, Honey Roasted Carrot, Yorkshire
Pudding, Bone Marrow Gravy (GFA)

Signature 3 Meat Roast

Rump Cap, Pork Belly, Chicken Breast,
Roast Potatoes, Pomme Purée, Seasonal
Greens, Honey Roasted Carrot, Yorkshire
Pudding, Bone Marrow Gravy
4.00 Supplement (GFA)

Mushroom Wellington

Roast Potatoes, Pomme Purée, Seasonal
Greens, Honey Roasted Carrot, Yorkshire
Pudding, Savoury Gravy (V)(GFA)

Sole Meunière (For Two)

Whole Baked Lemon Sole, Brown Butter &
Caper Sauce, Charred Lemon, Samphire
(GF)(DFA)

16oz Chateaubriand (For Two)

Roast Potatoes, Pomme Purée,
Seasonal Greens, Honey Roasted
Carrot, Yorkshire Pudding, Bone
Marrow Gravy
26.00 Supplement (GF)(DFA)

**Whole Lobster Thermidor
(For Two)**

Poached Native Lobsters Finished with a
Velvety Lobster Velouté, Grilled to Order
30.00 Supplement

CHOOSE YOUR SIDES

Roast Potatoes 5.00 (GF)(DF)

Cauliflower Cheese 5.00

Seasonal Greens 5.00 (GF)(DFA)

Whipped Mash Potatoes 5.00 (GF)

Koffman Fries 5.00 | add Truffle & Parmesan 3.00 (GF)(DF)

DESSERTS

Selection of 3 British Cheese

Grapes, Quince Gel, Tomato & Chilli Jam,
Sourdough Crackers (GFA)(V)

Dark Chocolate Delice

Hazelnut Praline Feuilltine, Pistachio
crumb, Popcorn Ice Cream (V)(N)

Strawberries & Cream

Madagascan Vanilla Panna Cotta,
Strawberry & Basil Soup, Strawberry
Sorbet, Lime Crisp

Sticky Toffee Pudding

Miso Toffee Sauce, Salted Caramel Fudge,
Clotted Cream Ice Cream (V)



KIDS MENU



MAINS

Sausage & Mash

Served with Broccoli and Gravy 8.00

Tomato & Basil Pasta

Served with Parmesan Cheese (DFA) 6.00

Kids Sunday Roast

Chicken or Beef with all the Trimmings 10.00

DESSERTS

Sticky Toffee Pudding

Served with Vanilla Ice Cream (V) 5.00

Chocolate Brownie

Served with Vanilla Ice Cream (V) 5.00