



SUNDAY ROAST

STARTER

CHICKEN LIVER PÂTÉ

Spiced fruit chutney, baby leaf salad served with toasted ciabatta (gf)

LEEK AND POTATO SOUP

Crusty roll (vg)

GREEK SALAD

Kalamata olives, feta cheese, cherry tomatoes served with a herb vinaigrette (v/gf)

SMOKED SALMON

Creamed celeriac, pickled cucumber, with a caper and tomato dressing (gf)

MAIN

“ROAST OF THE DAY”

Thyme and garlic roast potatoes and vegetables and rich gravy

ROAST CHICKEN SUPREME

Thyme and garlic roast potatoes and vegetables and rich gravy

BAKED FILLET OF SALMON

Roasted fennel and baby potatoes with a cider and dill cream

BAKED CAULIFLOWER

Fondant potato, black cabbage, wild mushroom and garlic salsa (v/vg/gf)

DESSERT

DARK CHOCOLATE TORTE

Mascarpone and orange syrup

SPICED APPLE, PEAR AND PLUM CRUMBLE

With vanilla custard

BAKED VANILLA CHEESECAKE

Fresh berries

SELECTION OF ICED CREAMS

Vanilla, strawberry and chocolate (gf/v)

OR

Fresh berries and sorbet (vg)



PINEWOOD

SERVING

12:00-15:00

£25 - 2 courses

£30 - 3 courses