

**SUNDAY - 2 ROASTS 24 - 2 COURSE 21/3 COURSE 26**

Vegetable Crisps 3 Hummus, Sumac, Sticks 3.5

Homemade Bread, Butter 3.5 Chefs Popcorn 2

Oddfellows Platter - selection of snacks, cured meats and nibbles 25

**FIRST COURSE**

**MUSHROOM PARFAIT** fennel in horseradish vinegar, croutes

**CURED SALMON** ginger bread, buttermilk dressing, apple

**SMOKED LEEK** rosary goats cheese, hazelnut crumble, pickled onion

**PARSNIP VELOUTE** blue Monday cheese, lardons, loveage

**SECOND COURSE**

**ROAST TOPSIDE OF BEEF** Yorkshire pudding, traditional roast trimming

**ROAST WELSH LEG OF LAMB** traditional roast trimmings

**SEA BREAM** potatoes cooked in massala spiced bouillabaisse, spinach

**CARAMELISED CAULIFLOWER** pearl barley, sage, onion

**DUCK BREAST** BBQ Celeriac, mushroom ketchup, walnut

**6oz BEEF BURGER** fries, BLT, relish, cheese

**8oz FILLET STEAK** fries, leaves dressed in hazelnut (supplement 16)

**10oz RIBEYE STEAK** fries, leaves dressed in hazelnut (supplement 14)

**THIRD COURSE**

**SALTED CARAMEL ICE CREAM** cacao nib, coffee, hazelnut

**LEMON POSSETT** berries, crushed biscuit

**ALMOND BLACKBERRY FRANGIPANE** Armagnac ice cream

**CHEESE BOARD** British cheeses and accompaniments (supplement £2)