Sunday Menu



Peppered Leek & Potato Soup (Ve/GF*)

Warm Ciabatta & Whipped Butter £6.95

English Lamb Croquette

Pea & Mint Puree, Confit Tomato,

Feta, Wild Garlic Oil £8.50

Home Smoked Salmon (GF)

Salmon Mousse, Cucumber, Caper Berries, £8.50

Yuzu Gel

Courgette & Basil Tartlet (V)

Confit Tomato, Roasted Garlic £7.50

Cured Seabass (GF/DF)

Granny Smith, Preserved Lemon & Jalapeno Salsa £7.50

<u>Mains</u>

Beer Battered Haddock (DF)

Chips, Crushed Peas, £17.50

Burnt Lemon, Curry and Tartare Sauce

Grilled Cod (DF/PSC*)

Chorizo & Butterbean Cassoulet, £19.50

Tenderstem Broccoli

Buttered Cauliflower Gnocchi (V/GF)

Shallot Mousseline, Cheddar Mornay, £17.95

Crispy Cheddar

Curry Spiced Squash (Ve/GF)

Lentil Dahl, Date, Almond, Coconut Yoghurt £16.95

Fragrant Herbs

Roasts

Served with Yorkshire Pudding, Roast Potato, Honey Glazed Roots, Creamed Leeks, Cabbage, Red Wine Gravy (GF*/Ve*)

Silverside Beef – Served Pink

£17.95 - Large

£11.50 - Small

Slow Roasted Pork Belly

£16.95 - Large

£10.50 - Small

Roasted Chicken Breast

£16.95 - Large

£10.50 - Small

Herby Nut Roast (V/Ve*)

£15.95 - Large

£9.50 - Small

Add Cauliflower Cheese £3.95

Oak At the Saracens Head