

FORAGE

April
Sunday Lunch

Salt-aged Sirloin of Beef served rare - Duck fat roast potatoes, Glazed baby carrots, Braised shallot, Horseradish emulsion, Bone marrow beef gravy **24**

Corn-fed Chicken Supreme - Chicken and sage sausage, Truffled mash, Tender-stem broccoli, Yorkshire pudding, Watercress, Chicken jus **21**

Barbequed Pork Belly - Boudin noir, Confit potato, Charred hispi cabbage, Burnt apple ketchup, Yorkshire pudding, Mustard, thyme and tarragon cream sauce **19**

Mushroom, Chestnut & Squash Filo Pie - Mushroom Gravy, Spring Greens (V) **16**

Sides

Truffled cauliflower cheese, Chorizo crumb **6**

Confit potatoes **4**

Duck fat roasties **4**

Truffle mash **4**

Yorkshire pudding **2**

Extra Sauce **3 each**

Desserts

Banoffee pie, caramel creme patisserie (V) **7**

Fermented rhubarb eton mess **7**

Chocolate and coffee delice **7**