



HERITAGE KITCHEN

Sunday Lunch

Starters

Soup of the day

Served with warm crusty bread. 6

Ham hock & baby leek terrine

Served with pea emulsion, quince jelly and sourdough crostinis. 7

Main Courses

Roast topside of beef. 17

24hr sous vide

Roast leg of lamb. 18

24hr sous vide

HK mixed nut roast. 16

All served with rich homemade gravy, Yorkshire puddings, roast potatoes, roast parsnips, carrot & swede mash, braised red cabbage and seasonal greens.

Sides

Cauliflower cheese. 4

Pigs in blankets. 4

Desserts

Warm Treacle Tart

Served with vanilla ice cream. 8

Decadent Dark Chocolate Torte

Served with salted caramel sauce, hazelnut brittle, and cinder toffee ice cream. 8