THE DINING ROOM

SUNDAY LUNCH

the Vines

STARTER

Smoked mackerel pâté, pickled cucumber, dill £8
(fish, sulphites, milk, gluten)

Chestnut mushroom & thyme soup, truffle cream £7
(celery, milk, gluten)

Ham hock croquette, celeriac remoulade £8
(gluten, celery, egg, milk, mustard)

MAIN COURSE

Roast rump of beef, celeriac purée, roast potatoes, seasonal greens, honey roast root vegetables, roast potatoes, Yorkshire pudding. £26
(milk, sulphite, gluten, mustard, celery, egg, soy)

Roast pork loin, celeriac purée, crackling, roast potatoes, seasonal greens, honey roast root vegetables, roast potatoes, Yorkshire pudding. £24
(milk, sulphite, gluten, mustard, celery, egg, soy)

Roast chicken breast, confit leg, roast potatoes, seasonal greens, honey roast root vegetables, roast potatoes, Yorkshire pudding. £24
(milk, sulphite, gluten, mustard, celery, egg, soy)

Loch Duarte Salmon, roast potatoes, seasonal greens, honey roast root vegetables, roast potatoes, white wine sauce. £25
(milk, sulphite, gluten, mustard, celery, egg, fish)

Nut roast, roast potatoes, seasonal greens, honey roast root vegetables, roast potatoes, Yorkshire pudding. £22
(milk, sulphite, gluten, mustard, celery, nuts)

Cauliflower cheese | Roast potatoes | Carrots, parsnips, greens £5 each

DESSERT

Bakewell tart, vanilla ice cream £8
(milk, gluten, soya, nut)

Lemon posset, strawberry, granola, honey £8
(milk, gluten, soya)

Chocolate brownie, orange crème fraîche, caramel sauce £8
(milk, gluten, soya)

Please make us aware of any allergies when ordering