

Sharing Sunday Roasts

in Bridge Restaurant. 3 courses - £39 per person,

Roasts for the whole table must be pre- ordered by 6pm Friday, a £10pp deposit is required
The whole table enjoys the same main course*, starters and puddings are ordered on the day

Starters

- Pea & Ham Soup - crispy egg, pea shoots
 - Cheese Souffle - parmesan cream sauce, apple & endive salad
 - Garden Tomato Salad -fresh herbs, olive oil
 - Tempura Cauliflower- curried aioli, coriander
 - Cured Mackerel- gooseberries, elderflower pickled gooseberries
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Whole Roasted Rump of Local Beef (served pink)
Served family style with Yorkshire pudding, roast potatoes, crushed new potatoes,
cauliflower cheese, summer vegetables & roast gravy

Puddings

- Stem Ginger Set Custard - gooseberries, shortbread
- Garden raspberries - brioche doughnuts, raspberry mousse
- Chocolate Mousse - caramelised white chocolate, dark chocolate ganache
- Hazelnut Mochatine - dark chocolate, praline
- Lemon Tart- yoghurt sorbet, josterberry compote

*vegetarian option also available, please mention when booking.

£10pp deposit due to complete the booking, deposit refundable until 6pm on Friday

Children under 14 charged £25