Sunday

Bloody Mary 13 Fino Sherry 8 Bram Stoker 15

Starters

Toklas sourdough, cultured butter 4.5

Greek style chickpea, barrel aged feta 12

Grilled asparagus, soft poached egg vinaigrette, Parmesan 14

Scottish beef tartare, 'nduja mayonnaise, beef dripping toast 16

Classic duck, pork and guinea fowl terrine 'en croute' 18

Crisp pig's head, salad vinaigrette 13

Morecambe Bay potted shrimps 'our way', grilled sourdough 15

Roasts

Roast French cornfed chicken supreme, spring morels, roasting jus 26

Slow cooked Herdwick shoulder of lamb, wild garlic salsa verde, roast trimmings 28

Roast heritage breed sirloin beef, traditional garnish, horseradish 29.50

(All roasts are served with seasonal greens, roast potatoes, carrots, gravy and Yorkshire pudding)

Mains

Roast of cod, slow roasted Provençal vegetables 29

Risotto of spring peas, wild garlic pesto, fresh sheep's curd, marjoram 24

Sides

Koffmann Fries 7

Charlotte potatoes 7

Flourish farm green salad 7

Buttered Savoy cabbage 7

Cheese & Pudding

La Fromagerie cheese, per piece 4.5

Crisp craquelin choux bun, Flourish farm strawberries and rhubarb 13

Chocolate mousse (n) 9

Crème brûlée 9

Jersey milk ice cream, preserved cherries, pistachio (n) 9

An optional 12.5% service charge will be added to your bill.
Please inform us of any allergies and intolerances, a full list of ingredients is available on request.

The Elizabeth