Sunday

Starters

Toklas sourdough, cultured butter 4.5

Classic duck, pork and guinea fowl terrine ‘en croute’ 18

Flourish heirloom tomatoes, stracciatella & salsa verde 15

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

Cured mackerel, gooseberry coulis & anchovy salsa, confit tomato 13

Greek style chickpeas, barrel aged feta 12

Morecambe Bay potted shrimps ‘our way’, grilled sourdough 15

Roasts

Roast spatchcocked young chicken & roasting jus 26

Grilled Tamworth pork chop, summer greens and traditional garnish 28

35-day dry-aged Herefordshire sirloin, Yorkshire pudding & horseradish 29.50

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

Mains

Sea trout, Pugliese white beans, spinach & lemon 29

Lasagne of girolles & celeriac, poached egg, Parmesan velouté 26

Hand-cut tagliatelle, brown crab butter, agretti, chilli & lemon 26

Butternut squash gnocchi, Gorgonzola piccante, sage beurre noisette 24

Sides

Roast potatoes 5.5

Green salad vinaigrette 7

Slow-roasted courgettes 7

Cheese & Pudding

Sticky toffee pudding, milk ice cream 9

Passionfruit and white chocolate baked Alaska 9

Classic Crème Brûlée 9

Chocolate Mousse (n) 9

La Fromagerie cheese, per piece 4.5

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