

Sunday
AT
THE DANESBURY

STARTERS

Salt baked beetroot **V**

Whipped feta and blood orange

Grilled Wye Valley asparagus **Ve**

Confit shallots and romesco

Smoked salmon + mackerel pate

Granny Smith apple, dill and pickled cucumber

Buratta **V**

Braised fennel, chilli and orange

Red prawn cocktail

Bloody marie rose and focaccia

Fried chicken

Caramel fish sauce

MAINS

All roasts served with roast potatoes, Yorkshire pudding, roast carrot, spring greens, leek gratin and gravy

Under 12s portion half price

Hereford beef rump

Whipped horseradish

Knightwick chicken

Pigs in blankets and bread sauce

Old Spot pork belly

Caramelised apple relish

Mushroom wellington **Ve**

Feta and spinach

Slow braised Cotswold lamb shoulder **FOR 2**

Salsa verde

Wood fired cauliflower **Ve**

Spiced lentil dhal yoghurt and leek bhaji

Dressed crab

Skin on fries and toasted focaccia

EXTRAS

Braised red cabbage 3.00

Pigs in blankets 5.00

HARRY'S special Boston rib for 2 add £35.00

DESSERTS

Amaretto and pistachio tiramisu

Buttermilk panacotta

Rhubarb and ginger biscuit

Chocolate cremeux **Ve**

Vanilla ice cream, caramelised banana and honeycomb

Forced rhubarb and caramelised apple frangipane pie

Clotted cream ice cream

Selection of ice creams

Selection of cheeses

Sourdough crackers

2 courses £30 | 3 courses £36

Vegetarian - V

Vegan - Ve

Some of our food and drinks contain allergens. Please speak to your server for more information. Our allergy matrix is available on request.

Please Note: There is risk associated with the consumption of raw seafood & shellfish and it may increase your risk of food borne illness.