# SUNDAY MENU



## **TO START**

SOUP of the Day & Chunky Bread. |£7
PRAWN & AVOCADO COCKTAIL- Little Gem Lettuce, Marie Rose Sauce |£8
SEARED SCALLOPS on Bed of Pea Puree & Crispy Parma Ham |£12
CHARCUTERIE PLATE with Cornichons, Capers, & Sweet Baby Peppers |£8
WILD MUSHROOM with Celeriac Puree & Fresh Salsa |£8

# FROM THE LAND

LOCALLY REARED CHICKEN - with Lemon Stuffing | £24

SLOW COOKED PORK BELLY - Pink Apple Sauce | £26

SLOW ROAST LEG OF LAMB | £28

ROAST TRIO | £30

(Roast Carrots, Parsnips, Potatoes, Spring Greens, Yorkshire Pudding & Print House Gravy)

PH BURGER, Tomato, Baby Gem Lettuce, Gherkins | £18

# FROM THE SEA

CONFIT SALMON with Herb Crust, Broccoli, & New Potatoes | £24

SEA BASS with Tomato & Chilli Dressing, Samphire & Sautéed Potatoes | £26

HARVEY'S BATTERED FISH & CHIPS with Mashed Peas | £17

## FROM THE GARDEN

PANZANELLA SALAD - Heritage Tomatoes, Capers, Rainbow Slaw, Pepper Hummus & Croutons | £17 ROASTED CELERIAC STEAK - Caramelised Shallots, Mixed Mushrooms & Wild Garlic Pesto | £17 PH VEGAN BURGER, Tomato, Baby Gem Lettuce, Gherkins. | £18

## **EXTRAS**

CAULIFLOWER CHEESE, | £4 SPRING GREENS | £5 ROASTED POTATOES, | £4 BUTTERED NEW POTATOES | £4 ROASTED VEG | £5 GREEN SALAD | £4 CHIPS. | £5

#### **SWEET THINGS**

FROZEN LEMON & MERINGUE GATEAU with Raspberry Coulis | £8
PEAR FRANGIPANI & Cream (gf) | £8
CHOCOLATE BROWNIE with Vanilla Ice Cream | £8
MADAGASCAN CREME BRULEE (v) | £8
ICE CREAM & SORBETS | £2.50 A SCOOP