

SUNDAY MENU

Starters

Beetroot cured salmon with pickled cucumber, horseradish & crème fraîche	13.95
Mozzarella salad with heritage tomatoes, basil oil & toasted pine nuts	9.95
Chicken Liver Parfait with rhubarb chutney & toasted bread	10.95
Beef Carpaccio with rocket, parmesan & pickled shallots	13.95
Classic prawn cocktail with avocado & crostini	11.50
Crispy Whitebait with curry mayonnaise & charred lemon	10.50
Moules Marinière with fresh bread	12.95
Plume scotch egg with piccalilli	10.75

Sunday Lunch

All roasts are served with Roast potatoes, Seasonal vegetables, Yorkshire pudding & gravy	
Roast Sirloin of Beef	22.95
Supreme of Chicken	20.95
Rolled and stuffed belly of pork	20.95
Vegetarian special of the day	19.95
Cauliflower cheese	4.50

Mains

Double smash burger with bacon, cheese, house burger sauce, slaw & fries	19.95
Chicken supreme with tarragon cream sauce, sautéed new potatoes & green beans	23.65
Pan fried sea bass with parmentier potatoes, green beans & white wine velouté	24.45
Slow-braised beef with horseradish mash, sautéed kale & red wine jus	25.55
Confit duck Leg with fondant potato, braised red cabbage & duck jus	24.45
Battered haddock with chips, tartare sauce, garden peas & scraps	21.95
Classic chicken Caesar with little gem, anchovies & parmesan	21.95
Wild mushroom risotto with parmesan & crispy tarragon (V)	20.95
Moules Marinière with fresh bread & French fries	21.95
Flat iron steak with parsley garlic butter & fries	24.75

Sides

Sautéed new potatoes & green beans Mixed leaf salad Bread & butter Hand-cut chips Crispy fries Sautéed kale	4.50
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Desserts

British cheese selection with chutney, crackers & grapes	7.95
Lemon posset with shortbread & macerated berries	7.95
Sticky toffee pudding with vanilla ice cream	7.95
Rhubarb & custard trifle	7.95
Knickerbocker Glory	7.95
Eton Mess	7.95

Please advise your server if you have any allergies or require information about ingredients used in our dishes.

THE
PLUMÉ
OF FEATHERS