

Gonville
Kitchen

Sunday Roast

Two-courses 30pp

Three-courses 36pp

Starters

Seasonal soup with sourdough and aromatic butter

Potted shrimp with sourdough

Chicken and duck liver parfait served with crostini and onion marmalade

Roasts

12 hour slow cooked beef with a garlic thyme and rosemary marinade

Pan fried sea bass fillet, crispy skin, Maldon salt

Corn fed Norfolk chicken supreme, caramelised chicken skin

Butternut squash terrine (v)

All roasts served with braised red cabbage, honey and thyme roasted carrots, buttered green beans, beef fat roast potatoes (vegan option available), Yorkshire puddings.

Extra

Cauliflower cheese 6

Yorkshire pudding 3

Desserts

Chocolate fondant, ice cream

Malibu panna cotta, coconut, rhubarb

Selection of ice cream and sorbet

Please advise dietary requirements and allergies upon booking