

# No 9 Sunday Roast



2 courses for £31

3 courses for £39

## While You Wait

Homemade sea salt focaccia £3 pp

Citrus marinated olives £4 GF VG

(add a glass of chilled Manzanilla £7)

## Starters

Roasted pumpkin and rosemary soup, seeds, herb oil GF VG\*

Butter roasted pigeon breast, blackberries, toasted hazelnuts, game jus GF

Pigs head and chicken leg terrine, dandelion, fig and apple chutney GF\*

Pan seared mackerel fillet, potato salad, crème fraîche, beetroot puree, frisée GF

Beetroot bruschetta, burrata, basil cress, balsamic GF\* VG\*

## Mains

Roasted sirloin of beef GF\*

Stuffed pork belly GF\*

Sage & garlic roasted celeriac VG\* GF\*

*All of the above served with roast potatoes, cauliflower cheese, honey roast carrots, long stem broccoli,  
Yorkshire pudding and gravy.*

Whole sea bream, samphire and clam butter, new potatoes, hispi cabbage GF

## Desserts

Apple and pumpkin spiced crumble, vanilla ice cream GF\* VG\*

Chapel House fig Bakewell tart, clotted cream, candied almonds

Chocolate orange brownie, sugared orange, orange sorbet GF

Sticky toffee pudding, toffee sauce, clotted cream



V – Vegetarian VG – Vegan GF – Gluten Free \* – Available upon request

*Please speak to your server prior to ordering if you have any additional dietary requirements or allergies*