

# CELEBRATING BRITISH PORK \$\pi\$ 12 MARCH 2026

### AMUSE-BOUCHE

Pork and apple sausage roll with mustard glaze

### STARTER

Ham hock terrine, piccalilli, toasted sourdough

#### BREAD

Granary plait, sage flavoured whipped butter

### **INTERMEDIATE**

Creamy cauliflower soup with crispy sage vegetarian

## MAIN COURSE

Slow-roast pork belly, celeriac and black pudding mash, braised red cabbage, cider jus

## **DESSERT**

Treacle tart with clotted cream and Bramley apple sorbet

Food allergies and intolerances Please speak to a member of staff about the ingredients in our dishes



