

Sunday Lunch Served 12-4pm

Whilst You Wait

Marinated Olives £5 **GF/DF**

Black Pudding Sausage Roll and Burnt Apple £6 **DF**

House 'Parker' Bread Roll, Roasted Garlic Butter,
Chicken Skin £8.50 **G/V Available**

Starters

Mushroom £10.50 **V/G/GF Available**
Chestnut Mushroom Parfait, Pickled Enoki, Parsley,
Toasted Sour Dough

Pork £8 **GF**
Braised Pork Cheek, Parsnip and a Red Wine Sauce

Beetroot £7.50 **GF/V/VE Available**
Roasted and Glazed Beetroot, Goats Curd,
Garden Herbs and 'Ketchup'

Salmon £10.50 **DF/GF**
Seaweed Cured Salmon, Pickled Mustard,
Pine Dressing

Cappuccino £6.50 **V**
Roasted Cauliflower Velouté, Curry

Yorkshire Roasts

All served with Roasted Potatoes, Mashed Potato,
Mixed Seasonal Vegetables and Cauliflower Cheese

Roast Beef M/R £22 **G/GF Available**
Topside of Beef, Oxtail 'Toad in the Hole',
Freshly Grated Horseradish

Pork Belly £22 **G/GF Available**
Pork Belly with a Black Pudding and Apple Purée

Roasted Chicken Supreme £22
Roasted Chicken Supreme with Lemon Thyme Stuffing

Beetroot Wellington £16 **VE/G**
Roasted Beetroot, Vegan Black Pudding, Spinach in
Golden Puff Pastry

Mains

Duck £26
Five Spiced Duck, Confit Leg, Edamame Bean Tart and
Rhubarb

Bass £27 **DF**
Stone Bass, Roasted Cauliflower, Smoked Almond, Mussel
Velouté

Hispi £16 **VE**
Burnt Cabbage, Black Garlic, Buckwheat, Parsley and
Chive

Afters

Date £10 **G/D**
Steamed Date Sponge, Butterscotch and Vanilla Ice cream

Chocolate £9.50 **VE**
Dark Chocolate and Maple Mousse, Preserved Berries

Eggnog £10 **G/D**
Eggnog Custard Crèmeux, Parkin and Cranberry

French Toast £11 **G/D**
Banana Bread, Espresso Butter, Banana and Mascarpone

Apple Pie £11 **D/G**
The Dome Homemade 'Apple Pie' Cinnamon Sugar, Vanilla
Ice Cream, Butterscotch Sauce

Ice Creams (3 Scoops) £8.50 **D**
Madagascar Vanilla, Strawberry, Chocolate and Sea Salt,
Apple Crumble and Custard

Vegan Ice Cream (3 Scoops) £8.50 **VE**
Vanilla, Rhubarb and Raspberry, Chocolate and Orange

Cheese Course

Tunworth £11 **D**
Truffled Tunworth, served with Homemade Oat Cakes

GF Gluten Free **V** Vegetarian **G** Contains Gluten **D** Contains Dairy **VE** Vegan

Please note all our dishes are cooked fresh so please discuss any allergens with the team prior to ordering