

# Frank's Sunday Menu

## *Starters*

### **Chicken Liver Parfait** (Gf\*)

*Sticky Onion Marmalade, Grilled Sourdough, Pommery Mustard Butter*

### **Soup of The Day** (Gf,V,Vg\*)

*Freshly Baked Bread & Butter*

### **Heritage Tomato & Mozzarella** (V,Vg\*,Gf\*)

*Gazpacho, Herb Oil, Crispy Bread*

### **Classic Prawn Cocktail** (Gf\*)

*Shredded Lettuce, Marie Rose Sauce, Wholemeal Bread, Lemon*

## *Mains*

### **12hr Roast Rump of English Beef**

*Celeriac Puree, Braised Beef Shin, Horseradish Cream, Yorkshire Pudding*

### **Roast Oxfordshire Pork Loin**

*Celeriac Puree, Caramelised Apple Sauce, Pig in Blanket, Sage & Onion Stuffing, Proper Crackling, Yorkshire Pudding*

### **Pan Roasted Chicken Supreme**

*Celeriac Puree, Pig in Blanket, Sage & Onion Stuffing, Cranberry Sauce, Yorkshire Pudding*

### **Mushroom, Leek & Oxford Blue Wellington**

*Celeriac Puree, Yorkshire Pudding, Red Wine Gravy*

### **Battered Cornish Haddock**

*Local Ale, Koffmans Chunky Chips, Tartare Sauce, Chip Shop Curry Sauce, Mushy Peas*

### **Hawkwell Burger**

*Beef Chuck & Brisket Patty, Grilled Streaky Bacon, Mature Cheddar, House Sauce, Brioche Bun, Gem Lettuce, Pickle*

All Roasts Served With Garlic & Herb Roast Potatoes, Cauliflower Cheese, Buttered Greens, Roasted Root Vegetables & Red Wine Gravy

## *Desserts*

### **Raspberry, Lemon & White Chocolate Blondie** (V)

*Raspberry Sorbet, Caramelised White Chocolate, Coulis*

### **Crumble of The Day** (Gf,V,Vg\*)

*Vanilla Ice Cream, Custard*

### **Biscoff Cheesecake** (V)

*Caramel Ice Cream, Biscoff Crumb, Biscoff Spread*

### **Frank's Cheese Board** (Gf\*)

*A Selection of Local & English Cheeses, Fruit Chutney, Biscuits  
(£5 Supplement)*

3 Course - £30 | 2 Course - £25 | 1 Course - £19

For any / all information regarding allergens & intolerances please speak to a member of the team

A discretionary 10% service will be added to all bills.