

Sunday Lunch Menu

2 Courses £24.95 / 3 Courses £29.95

2 Courses £10.95 for children under 12 yrs / 3 Courses £15.95

Homemade Soup - Cream of Leek & Potato, Garlic Croutons, Chives and Warm Bread

Smooth Chicken Liver Pate - With Onion relish and Toasted Brioche

Trio of Seasonal Melon- Watermelon Sorbet, Mixed Wild Berries & Mint

Sour Dough Bruschetta - Buffalo Mozzarella, Marinated Olives, Pine Nuts & Fresh Basil

Smoked Salmon & Prawn Parcel - Herb Crème Fraîche, Pickled Cucumber Salad, Toasted Ciabatta

Grilled Goats Cheese & Beetroot Salad- Watercress & Rocket, Balsamic Dressing

Roasts

Roast Sirloin of Beef - With a Yorkshire Pudding

Roast Breast of Chicken - With a Peppercorn Sauce

(All Roasts Served with Roast Potatoes, Seasonal Vegetables, & Gravy)

Confit of Lamb Neck Fillet- Baby Onion & Rosemary Gravy, Garlic Mash

Poached Salmon - with a Leek & Parmesan Risotto

Baked Sea Bass - Dauphinoise Potato, Wholegrain Mustard Sauce.

Arancini- With a Provençal Sauce & Vegetables

Sunday Sides to Share - All £ 5.95

Cauliflower Cheese / Broccoli Florets / Honey Glazed Carrots

Buttered Greens / Creamed Mash Potato / Roast Potatoes

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Sticky Toffee Pudding - With Vanilla Ice Cream & Toffee Sauce

Vanilla Panna Cotta - With Fruit Compote

Coffee Brulee - with Strawberry Shortbread

Baked Vanilla Cheesecake - With Fresh Berries, Lemon Curd Ice Cream

Selection Of British Cheeses - Artisan Crackers & Fruit Chutney

Selection of Deluxe Dairy Ice Cream

Please inform your server of any specific dietary requirements prior to ordering to ensure we provide accurate information on the ingredients & allergens in our dishes. All our food is prepared in a kitchen where allergens may be present.