

SAMPLE SUNDAY LUNCH MENU

Artisan Bread & Butter £1.00 per person
Artisan Breads, Olive Oil, Olives & Balsamic Vinegar £1.00 per person

TO START

Cream of Tomato Soup
Grilled Fillet of Mackerel with Rocket Salad & Crispy Squid
Roasted Asparagus wrapped in Serrano Ham, Tomato Pesto
Grilled Goats Cheese on an Avocado, Strawberry & Pine Nut Salad
Salad of Flaked Hot Smoked Salmon, Salad Potatoes, Olives & Poached Egg
Ham Hock & Duck Terrine with Apple Chutney
Creamed Lambs Kidneys with Mustard on Toasted Brioche

MAIN COURSE

Roast Rib of Beef with Yorkshire Pudding
Puff Pastry Parcel of Spinach, Beetroot, Walnuts & Goats Cheese, Mustard Sauce
Slow Roasted Pork Belly with Baked Apple, Black Pudding & Cider Gravy
Pan-Fried Lambs Liver with Onion & Bacon Gravy
Grilled Fillet of Salmon with Asparagus and a White Wine Sauce
Roasted Breast of Chicken with a Mushroom, Tomato & White wine Sauce
Grilled Fillet of Sea Bream with Garlic, Spinach & Wild Mushrooms

DESSERT

Pistachio & Apricot Tart with Vanilla Ice Cream
Chocolate Truffle Cake with Caramel Ice Cream
White Chocolate Cheesecake with Berries
Ginger & Treacle Sponge with Toffee Sauce & Ice Cream
Plum Crumble with Ice Cream
Creme Brûlée

1 course £10.95

2 courses £14.95

3 courses £18.95

Food Allergies

If you suffer from any food allergies, please let our staff know when you order and we can advise on your menu choices.