



SUNDAY LUNCH MENU

2 COURSES £35 - 3 COURSES £45

STARTERS

SOURDOUGH BREAD SELECTION, SALTED BUTTER

£4.5

LEEK & SMOKED HADDOCK ARANCINI

Parsley Velouté

HAM HOCK TERRINE

Celeriac Remoulade

WARM GOAT'S CHEESE PROVENCE VEGETABLE TARTLET

Rocket | Pine nuts | Balsamic Dressing

ROAST TOMATO & THYME SOUP

Crème Fraîche | Garlic Croutons

MAINS

ROAST HEREFORD BEEF | SLOW BRAISED SHOULDER OF LAMB | FREE RANGE CHICKEN

BREAST

Roast Potatoes | Seasonal Vegetables | Yorkshire Pudding | Gravy

PAN-SEARED SEA TROUT

Crushed Herb Potatoes | Lemon Chervil & Caper Butter Sauce

SQUASH & WILD MUSHROOM RISOTTO

Pumpkin Seed Salad | Watercress

DESSERTS

WARM PLUM BAKEWELL

Cinnamon Anglaise

VANILLA BAKED RICE PUDDING

Berry Compote | Clotted Cream

SELECTION OF LOCAL & BRITISH CHEESES

Fig & Apple Chutney | Wheat Crackers

Mini Sunday Lunch Options Available for Children

