



SUNDAY LUNCH MENU

2 COURSES £28 - 3 COURSES £36



STARTERS

SOURDOUGH BREAD SELECTION, SALTED BUTTER £4.5

BUTTERNUT SQUASH & VANILLA VELOUTÉ,
Lime Oil

CRISPY HOISIN DUCK, FENNEL & ORANGE SALAD

Blood Orange Vinaigrette | Seeded Granola

MUSHROOM ARANCINI

Celeriac & Chestnut Puree | Pickled Shallots | Herb Oil

HOT SMOKED SALMON

Lilliput Capers | Horseradish Crème Fraiche | Rye Bread

MAINS

ROAST HEREFORD BEEF | LEG OF LAMB

With Roast Potatoes | Seasonal Vegetables | Yorkshire Pudding | Gravy

TRADITIONAL ROAST TURKEY

Chestnut & Apricot Stuffing | Pigs in Blankets | Roasted Winter Vegetables

PAN FRIED HAKE FILLET

Parsnip & Thyme Puree | Sauteed Potatoes | Salsa Verde

SWEET POTATO, WALNUT & CRANBERRY NUT ROAST

Parsnip & Thyme Puree | Roasted Winter Vegetables

DESSERTS

WHITE CHOCOLATE & VANILLA CRÈME BRULEE

Pistachio Sable | Winter Berries

CHRISTMAS BREAD & BUTTER PUDDING,

Brandy Custard | Vanilla Ice | Honeycomb

SELECTION OF LOCAL & BRITISH CHEESES

Walnut & Quince Jelly | Wheat Crackers

Mini Sunday Lunch options available for Children

