



SUNDAY LUNCH

STARTER

Parma Ham & Artichoke Salad
Soup of the Day
Pork & Sage Ballotine with an apple salad
Smoked Salmon with salad and lemon
Avocado, Pickled Quails Egg & tomato salad with garlic croutons

MAIN COURSE

Roast Fore-Rib of Beef with Yorkshire pudding and pan gravy
Roast Loin of Pork with roast potatoes and seasonal vegetables
Baked Pepper with goats cheese & celery, pine nuts & olive oil
Pan-Fried Fillet of Coley with spinach and mashed potatoes
Roast Breast of Chicken with roast potatoes and seasonal vegetables

DESSERT

Steamed Apricot Syrup Sponge with custard
Lemon Curd Mousse with lemon sorbet
Dark Chocolate Ginger Cake with raspberry compôte and vanilla ice cream
Ice Creams and Sorbet Selection
Selection of Cheese with biscuits, celery and beetroot relish (£1.50 supplement)

Coffee and Chocolate £2.95

Two courses: £16.50

Three courses: £21.50

Ingredients are sourced from small local suppliers wherever possible.
Some of our dishes may contain nuts so please inform the staff if anyone has allergies.