

Sample Sunday Lunch Menu

Starters

Leek & Potato Soup

crispy leeks

Crab & Prawn Cocktail

pressed melon, marie rose, baby gem

Ham Hock & Guinea Fowl Terrine

orange & almond

Goats Cheese & Fig Salad

candied walnut

Main Courses

Roast Beef

with all the trimmings

Roasted Lamb Leg

mashed potato, broccoli stem, mint jus

Pan fried Sea Trout

chive butter sauce, sauté potatoes

Sun Blushed Tomato & Basil Linguini

parmesan, micro salad

Desserts

Traditional Sticky Toffee Pudding

toffee sauce, vanilla ice cream

Vanilla Crème Brûlée

shortbread biscuit

Trio of Cheese

Trio of Ice Cream or Sorbet

Coffee and Petit Fours

£29.50 per person including VAT

(£31.50 including vat from 6/1/19)

Major allergens intentionally used as ingredients are:

celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide

Please make your waiter aware of any known allergies or special dietary requirements