



SAMPLE SUNDAY LUNCH MENU

Starters

Leek & Potato Velouté

cheddar cheese scone

Prawn & Crayfish Cocktail

salad leaves, bread & butter

Pork, Pistachio & Black Pudding Terrine

tomato relish, pickled vegetables, micro herb salad

Heritage Tomato Salad

goat's cheese, asparagus, pickled shallot

Main Courses

Roast Sirloin of Beef

roast potato, pomme purée, Yorkshire pudding, pan juices

Twice-cooked Shoulder of Lamb,

wild garlic mash, kohlrabi, celeriac

Pan Roasted Trout

marinated king prawn, crushed potatoes, tenderstem, samphire, lemon caper butter

Roasted Butternut Squash

feta, kale pesto, pumpkin seed dukkah, house salad

Desserts

Raspberry & White Chocolate Cheesecake

Chantilly cream, chocolate sauce

Calamansi Curd

meringue, yoghurt, lime

A Selection of Homemade Ice Creams & Sorbets

A Selection of British Cheeses

Coffee and Petits Fours

£31.50 per person

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