



Sunday Lunch Menu – SAMPLE

Main Course only £17. Two Courses £21. Three Courses - £24

All to include appetisers at the table.

Children under 11; 2 courses £10. 3 courses £13. £2 supp for adult sized desserts

Served at the table - Homemade Grissini, Herb butter, Tomato Fondue and Oil and Balsamic.

Starters all served with Homemade Bread

Soups – Curried Yellow Split Pea and Vegetable or Plum Tomato, Red Pepper and Tarragon

Warm Goats Cheese Dumplings, Celeriac Remoulade, Harrisia Mayonnaise

Roast Butternut Squash Risotto, Sage, Parmesan

Game Terrine, Sweet Pickled Red Cabbage, Winter Fruit Chutney

Mains - All come with a platter of fresh vegetables and roast potatoes for the table.

Roast Local Topside of Beef, Yorkshire pudding, Sweet Braised Red Cabbage, Parsnip Puree- Traditional Pan Gravy

Our Own Smoked Chicken, Ratatouille, Parmesan Polenta Chips, Balsamic Jus

Griddled Seabass Fillet, Smoked Haddock and Spring Onion Fishcake, Chilli Jam, Roquette Pesto

Curried Parsnip Tart topped with Grand Padano Cheese and Cashew Nuts, Spiced Mango Chutney

Desserts

Vanilla Crème Brûlée, Blackcurrant Curd, Hot Churros

Sticky Toffee Pudding, Caramel Sauce, Clotted cream

Custard Tart, Toffee Apple Puree, Cinnamon Ice cream and Honeycomb

Affogato - Homemade Vanilla Ice Cream, splash of Amaretto, Espresso, Shortbread

Twice Baked Blue Cheese Soufflé, Apple and Candied Pecan Nut Salad

To complement your Dessert or Cheese Souffle

Brown Brothers, Special Late Harvested Orange Muscat & Flora Dessert Wine £18 Half Bottle or by the 50ml glass- £3.50

LBV Port Full Bottle - £35.00 or by the 50ml glass - £4.50

Extra portions per person can be ordered - Homemade Bread £1.50, Grissini's etc £2.50, Fresh Vegetables £3.50

Chef Request's

We are a Fodmap aware establishment and we believe every guest deserves to enjoy freshly made food served in abundance. If you or any of your guests have an allergy or dietary restrictions please inform us and our chefs will be happy to accommodate your needs as best we can. It is always advisable to give us advanced notice so we can be better prepared.

Please note all of our dishes are cooked to order so during busy periods there may be a delay