



FOOD MENU

2 AA Rosette
SUNDAY LUNCH MENU

We are FODMAP
friendly.
Let us know of any
dietary requirements

Choose from this menu.

ALL MAINS SERVED WITH FRESH
VEGETABLES
& ROAST POTATOES

Main only £17

2 Course £21

3 Courses £25

Supp for Steaks *£8

STARTERS

Homemade Soup

Roast Plum Tomato & Basil, Balsamic Glaze
Served with Homemade Bread

Local Basil Marinated Olives..

And Baba Ghanoush Served with Tuscan Bread

Homemade Fishcake with Garden Chives

Pickled Local Cucumber, Lemon & White Wine
Butter Sauce

Garlic Sautéed Wild & Button Mushrooms

Toasted Brioche, Cherry Tomatoes, Parsley Pesto

Courgette & Onion Bhaji

With a Ginger, Coconut Cream & Coriander Broth

Parmesan Arancini

Sundried Tomato Pesto & Basil

MAINS

Roast Local Beef

Spring Onion Mash, Yorkshire Pudding
Traditional Pan Gravy

Pan Fried Fjord Trout Pave

Rosemary Polenta, Warm Cherry Tomato Chutney,
Balsamic Reduction

Crisp Three Tuns Beer Battered Cod

Pea Puree, Caper Mayonnaise, Triple Cooked Chips

Smoked Marinated Chicken Breast

Spiced Wedges, Romesco Salsa, Roast Runner Beans,
Thyme Reduction

Pork 3 Ways

Parma Ham Wrapped Loin, Crispy Belly,
Homemade Black Pudding Fritter
With Smoked Onion & Thyme Puree, Almondine Potato

Griddled 35 Day Aged Ribeye *

Mushroom & Tomatoes, Roquette & Parmesan Salad,
Truffle Mayonnaise

DESSERTS

Warm Sticky Toffee Pudding

Thick Cream & Ice Cream

Iced Cherry Parfait

Berry Compote, Crushed Amaretti Biscuits

Dark Chocolate Pave

Raspberry Mousse, Puree

Creme Brulee

Fresh Local Strawberries, Homemade Ice Cream

Affagato

Homemade Vanilla Ice Cream, Frangelico Liqueur,
Hot Espresso, Homemade Biscuit