



Sunday Lunch

2 Courses £36.50 / 3 Courses £45.00

Starters

Leek and Potato Soup (vg)

Foie Gras Ballotine, toasted brioche, chutney, pickled mushrooms

Salmon gravadlax, mustard sauce, blini & lemon cream, Parmesan crisp

Potted Crab, ginger, coriander and Avocado cream

Venison Terrine, pickled mushroom, toasted brioche

Crusted camembert stuffed with mascarpone, apricot and walnut, mixed leaf salad, cranberry sauce (v)

Goat's cheese and red onion Tartelette served with mixed salad (v)

Prawn Cocktail served with toasted brioche

Main Course

Roast beef with traditional trimmings and Yorkshire pudding

Twice cooked Belly of Pork with traditional trimmings

Roast chicken with traditional trimmings

Roast Shoulder of Lamb with traditional trimmings

Portobello mushroom, sweet potato and spinach Wellington, traditional trimmings (vg)

Pan roasted Halibut, sauté potatoes, tenderstem broccoli, citrus butter sauce

Duck leg confit, sauteed potatoes, green beans, caramelised onions and mushrooms, mix leaf salad

Fish Pie: salmon and smoked haddock, creamy mash potatoes and prawn, mix leaf salad

Pea, Mint and green beans Risotto, roasted butternut squash and pumpkin seeds (vg)

Side Orders | each £5.00

Mashed potatoes | Broccoli | Green salad | French fries | Cauliflower cheese

If you have any food allergies or intolerances, let us know so we can help you choose. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen.

An optional 12.5 % will be added to your bill.



Desserts

Apple, Banana and Pineapple crumble served with vanilla ice cream

Classic Vanilla crème brûlée

Chocolate Mousse served with Chantilly cream

Chocolate and Nuts brownie served with pistachio ice cream

Bread and Butter pudding, chocolate chips served with custard

Ice cream or sorbet (2 scoops)

Ice cream (Vanilla, Chocolate, Pistachio, Rum & Raisin, Salted Caramel)

Sorbet (Lemon, Raspberry, Coconut)

Cheese selection (unpasteurized)

Sweet Wines

-Monbazillac Jour de fruit France	(100 ml) £ 8.00	(375 ml) £ 25.00
-Banyuls Clos des Paulilles	(100 ml) £ 9.00	(500 ml) £ 35.00
-Muscat de Saint Jean Minervois	(100 ml) £ 9.00	(500 ml) £ 35.00
-Château D'Yquem 1996 Premier Cru Supérieur Sauternes		(375 ml) £450.00

Coffee and Tea

Black, espresso £ 3.20 White coffee, Cappuccino or Double espresso £ 3.60 Liquor Coffee £ 9.50
Tea Pot "English Breakfast", Earl Grey, Herbal tea (Peppermint- Camomile) £ 3.20

Children's Menu

Kids Roast Beef, with traditional trimming	£ 10.95
Kids pasta with fresh tomato sauce	£ 10.95
Kids roast chicken, with traditional trimmings	£ 10.95
Kids Sausages with chips and peas	£ 10.95

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