



## Sunday Lunch

2 Courses £34.50 / 3 Courses £39

### Starters

Pumpkin soup (vg)

Goat cheese and honey tartlet, roasted seeds, cherry tomatoes, green salad

Steamed artichoke with French dressing

Crusted Brie, green salad with apricot and raisin chutney

Country style Pork Terrine, pickle, ciabatta toast

Market Salad, avocado, artichoke, carrots, tomato, beetroot, Manchego & Balsamic (v)

Prawn cocktail with toasted brioche

Moules Mariniere

Crab, Coriander and crushed Avocado

### Main Course

Roast chicken with traditional trimmings

Twice cooked Belly of Pork, traditional trimmings

Roast beef with traditional trimmings, Yorkshire pudding and horseradish cream

Nut roast with traditional trimmings (vg)

Salmon and fine herb roulade, sauteed potatoes, Tenderstem broccoli, lemon & parsley veloute

Confit Duck Leg, sauteed potatoes, French beans, caramelised onion, mushrooms

Traditional slow-cooked beef stew served with new potatoes

Pumkin and Mushroom, lentil Lasagne, pumpkin puree (vg)

Side Orders | each £5.00 Mash potatoes | Broccoli | Green salad | Root vegetable gratin|  
Green beans with shallots | French fries

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

Pear and Almond Tart, vanilla ice cream

Apple, Apricot and Sultana crumble served with custard

Chocolate mousse served with Chantilly cream

Sticky Toffee Pudding, caramel sauce

Classic Vanilla crème brûlée

### **Ice cream or sorbet (2 scoops)**

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

**Sorbet** (Lemon, Raspberry)

**Cheese selection** (unpasteurized)

### **Sweet Wines**

-Monbazillac Jour de fruit France	(100 ml) £ 8.00	(375 ml) £ 21.00
-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 £ 2.90 White coffee, Cappuccino or Double espresso £ 3.10 Liquor Coffee £ 9.50  
Tea Pot "English Breakfast", Earl Grey, Herbal tea (Peppermint- Camomile) £ 3.10

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