



Sunday Lunch

2 Courses £30 / 3 Courses £35

Starters

Tomato and tarragon soup (v)

Pan fried crusted brie cheese served with green salad and sweet cranberries

Serrano ham croquettes, served with tomato salsa

Steamed artichoke served with French dressing (v)

Salmon gravadlax served with mustard sauce, Manchego cheese crisp, blini and dill cream

Country style pork terrine served with vegetables pickles

Prawn and crayfish Cocktail salad

Market salad: carrots, avocado, tomato, asparagus, apples, beetroot and artichoke

Osietra Gold Caviar 30g-£ 60.00 - 50g-£100.00

Main Course

Roast chicken with traditional trimmings

Roast with pork loin traditional trimmings

Roast beef with traditional trimmings, Yorkshire pudding and horseradish cream

Carrot and cashew nut roast (vg)

Smoked haddock served with poached egg, green vegetable and potatoes, tartar sauce

Creamy Fish Pie (Hake, salmon, smoked haddock, prawns) with mashed potatoes

Saucisson from Lyon with Pistachio served with green lentils

Duck leg confit, potatoes, mushrooms and vegetables, salad

Traditional Slow-cooked beef stew

Side Orders | each £5.00

Mashed potatoes | Mixed green vegetables | Green salad | Root vegetable gratin

Spinach cooked in garlic-infused olive oil | Green beans with shallots and butter

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 parties of 6 or more.



Desserts

Almond and red fruits sponge cake served with pistachio cream
Banana, pineapple Bread and butter pudding served with yogurt ice cream
Apple and Red fruits crumble tartlet served with vanilla ice cream
Chocolate mousse served with Chantilly cream
Chocolate and nuts brownie served with pistachio ice cream
Lemon meringue tart, lemon sorbet
Classic Vanilla crème brûlée
Ice cream or sorbet (2 scoops)
Ice cream (chocolate, coffee, rum & raisins, yogurt, pistachio)
Sorbet (Raspberry, Lemon)
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 coffee, espresso £ 2.90
White coffee, Cappuccino or double espresso £ 3.10
Liquor Coffee £ 9.50
Pot of tea: English Breakfast, Earl Grey, Herbal tea (Peppermint or Camomile) £ 3.10