

SUNDAY LUNCH

ONE COURSE £15.95 | TWO COURSES £22.95 | THREE COURSES £25.95

STARTERS

RICH CHICKEN LIVER PATE

with Caramelised Onion
Chutney, Truffle &
Toasted Brioche

LOCAL SLOW COOKED BEETROOT SALAD

with Creamy Goats
Cheese, Crispy Filo
Pastry, Cane Syrup and
Apple

CHEF'S SOUP OF THE DAY

Served with Warm Bread

CRISPY HAM HOCK

With Celeriac
Remoulade, Black
Pudding, Apple, Honey
& Mustard Dressing

MAINS

All mains are served with Crispy Roast Potatoes, Freshly Made Yorkshire Pudding, Slow Braised Spiced Red Cabbage, Crushed Carrot and Celeriac, Cauliflower Cheese and Seasonal Vegetables

ROASTED SIRLOIN OF BEEF

from Waterford Farm,
Aged for a Minimum of 28
Days and Served Pink or
Well Done

ROAST LOIN OF PORK

with Crispy Crackling and
Sage and Onion Stuffing

BUTTERNUT SQUASH RISOTTO

with Sauteed Wild
Mushrooms, Crispy sage &
Parmesan

CHICKEN BREAST

Served with Pigs in
Blankets

PAN ROASTED SALMON & SHELLFISH

with Seasonal Vegetables,
White Wine & Cream Sauce.
Accompanied with Buttered New
Potatoes

DESSERTS

All our desserts are made in house by our talented pastry chef purely for your pleasure and enjoyment, so enjoy one or two...

BRANCHES "VERY BERRY" CHEESECAKE

With Chocolate Mousse &
Berry Sorbet

SELECTION OF BRITISH & FRENCH CHEESES

with Local Chutneys,
Grapes & Crackers
(£3.50 Supplement)

SELECTION OF ICE CREAM & SORBETS

with Crisp Meringue

BOURBON STICKY TOFFEE PUDDING

with Caramel Crunch Ice Cream &
Cinder Toffee

LEMON & CLEMENTINE PANNACOTTA

with Cinnamon Sponge, Crisp
Meringue & Clementine Sorbet