

SUNDAY LUNCH

1 COURSE £18.95 - 2 COURSE £25.95 - 3 COURSE £27.95

STARTERS

RICH CHICKEN LIVER PÂTÉ

with Caramelised Onion Chutney,
Truffle & Toasted Brioche

SLOW COOKED LOCAL BEETROOT SALAD

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

CHEF'S SOUP OF THE DAY

Served with Warm Bread

SLOW COOKED CRISPY BELLY PORK

with Apple, Black Pudding, Fennel
and Honey & Mustard Dressing

MAINS

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

ROASTED SIRLOIN OF BEEF

From Waterford Farm, Aged for a Minimum of
28 Days & Served Pink or Well Done

ROAST LOIN OF PORK

with Crispy Crackling and Sage
& Onion Stuffing

CHICKEN BREAST

Served with Pigs in Blankets

SUMMER VEGETABLES RISOTTO

with Marinated Cherry Tomatoes,
Goat Cheese & Black Olive Crumb

PAN ROASTED SALMON & SHELLFISH

with Summer 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...

BOURBON STICKY TOFFEE PUDDING

with Caramel Crunch Ice Cream & Cinder Toffee

MANGO & PASSIONFRUIT CHEESECAKE

with Crisp Meringue & Mango Sorbet

SELECTION OF ICE CREAM SORBETS

with Crisp Meringue

TEXTURES OF STRAWBERRIES & MOJITO SORBET

with Valrhona Strawberry Inspirations Chocolate Aero,
Compressed Strawberries, Strawberry Ganache & Vanilla Sponge

SELECTION OF BRITISH & FRENCH CHEESES

with Local Chutneys, Grapes & Crackers
(£3.95 Supplement)

Subject to change. Please Inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free.