

Sunday Lunch

Starters

Leek & Potato Soup with Rarebit & Croutons (V)
Prawn Cocktail, Mary Rose sauce & Sourdough Croutons
Creamy Garlic Mushrooms, served with Toasted Brioche, Blue Cheese, Sage & Truffle (V)
Confit chicken & pistachio terrine, pickled mushrooms, rye bread
Butternut Squash Croquette, White Bean & pancetta Cassoulet

Mains

Roast Chicken served with Sage, thyme & fennel stuffing
Roast Beef Sirloin served with a Yorkshire Pudding (+£2.00).
Roast leg of Welsh lamb, mint sauce, apricot & rosemary stuffing
Herb Crusted Loin of Cod served with a White Wine Sauce
Root Vegetable, Brie & Spinach Wellington, Vegetable Jus (V)

All served with Roast Potatoes and Seasonal Vegetables

Desserts

Sticky Toffee pudding served with Caramel Sauce & Vanilla Ice-Cream
Eton Tidy served with Macaron, Honeycomb & Berry Sorbet
Chocolate Brownie, Caramel Ice-Cream
Strawberry Cheesecake, Strawberry Sorbet
Apple Crumble served with Crème Anglaise

Selection of ice creams

Vanilla, Caramel, Chocolate, Pistachio, Popcorn, Strawberry

Selection of sorbets

Raspberry, Strawberry, Orange, Cherry, Coconut

1 course £18.00 - 2 courses £24.00 - 3 Courses £30.00

