

SUNDAY LUNCH MENU

Served from 12noon – 6pm

Two Courses – 24.50 Three Courses – 29.50

Young Diners Two Courses – 11.00 Three Courses – 14.00

STARTERS

Parsnip and Bramley Apple Soup with Curry Crème Fraiche
Baked Goats Cheese in Filo Pastry with Red Onion and Fig Chutney
Cajun spiced King Prawns with Saffron Risotto and Red Pepper Dressing
Caesar Salad with Parmesan, Anchovies and Sourdough Garlic Croutons

MAINS

~ All Main Courses are served with Roast Potatoes and Seasonal Vegetables ~

Roast Sirloin of Beef, Rosemary Gravy and Yorkshire Pudding
Rump of Lamb, oven-roasted with Garden Herbs and Dauphinoise Potato
Puff Pastry Strudel of Wild Mushroom and Spinach, Parmesan Cream and Cherry Tomatoes
Pan-seared Fillet of Hake with Brown Shrimp, Lemon and Parsley Beurre Noisette
Chicken Supreme with Kalamata Olives, Chorizo and Basil Jus

DESSERTS

Sticky Toffee and Date Pudding with Butterscotch Sauce and Vanilla Bean Ice Cream
Cappuccino Mousse with Chantilly Cream and Chocolate Fudge
Individual Passionfruit Tart with Coconut Ice Cream in baked Italian Meringue
Selection of Artisan Cheeses with Fruit Chutney and Yorkshire Brack

FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. We are more than happy to help and find alternatives if required. While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are totally free from allergens.