

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

Vine Tomato and Red Pepper Soup with Crème Fraiche

Pan-seared Sea Bream with Garden Pea Puree, smoked Ham and Caper Dressing

Baked Goats Cheese in Filo Pastry with Roast Tomato Chutney and Basil Pesto

Duck Confit with Wild Cranberries, Potato and White Truffle Mousseline

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 Tart of Red Onion, Butternut Squash with Stilton and caramelised Walnuts

Chicken Supreme with sautéed Wild Mushrooms, Arancini and smoked Pancetta

Herb Crusted Salmon with Brown Shrimps, Vermouth and Saffron Beurre Blanc

DESSERTS

Sticky Toffee and Date Pudding with Candied Orange and Vanilla Ice Cream

Individual Lemon Meringue Pie with Autumn Berry Coulis

Chocolate Bavarois Mousse with Chantilly Cream and Hazelnut Shortbread Biscuits

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.