

SUNDAY LUNCH MENU

Served from 12noon – 5:30pm

Two Courses – 26.00 Three Courses – 32.00

Young Diners Two Courses – 12.00 Three Courses – 15.00

STARTERS

Cream of White Onion Soup with Chives and home-made Bread
Baked Goats Cheese Quiche with Roquette and Red Wine glazed Pearl Onions
Duck Confit with Truffle Mousseline and spiced Red Plum Chutney

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
Sweetcorn Polenta with Spinach, Confit Cherry Tomatoes and Red Pepper Coulis
Oven-roasted Chicken Supreme with sautéed Garlic Mushrooms and smoked Pancetta
Pan Seared Fillet of Chalk Stream Trout with creamed Leeks and curried Mussel Velouté

DESSERTS

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Bean Ice Cream
Strawberry Delice with Amaretto Syrup and toasted Almonds
Black Forest Trifle with Chocolate Brownie, Morello Cherries and Mascarpone Custard
Selection of Artisan Cheeses with Fruit Chutney, Celery and Biscuits

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.