

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 Portobello Mushroom Soup with Basil Pesto, home-made Bread and Butter
Baked Goats Cheese Tart with Cranberries and caramelised Walnuts
Duck Confit with Truffle Mousseline Potato and Golden Sultanas in Calvados

MAINS

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

Roast Turkey with Apricot and Chestnut Stuffing, Pigs in Blankets and Roasting Jus
Roast Sirloin of Beef, Rosemary Gravy and Yorkshire Pudding
Rump of Lamb, oven-roasted with Garden Herbs and Dauphinoise Potatoes
Sweet Potato and Spinach Strudel in crisp Filo Pastry and Moroccan spiced Chickpeas
Pan-seared Chalk Stream Trout with creamed Leeks and Atlantic Prawns

Extra Pigs in Blankets (4) - £5.00

Spiced Red Cabbage - £4.00

DESSERTS

Traditional Christmas Pudding with Brandy Sauce
Belgian Dark Chocolate Brownie with Milk Chocolate Ganache and Honeycomb
Lemon Posset with Chantilly Cream, Blueberry Compote and Meringues
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.