



Sample Sunday Lunch & Dinner Menu

Root vegetable broth with thyme	£5.50
Prawn & avocado salad Marie Rose sauce, baby watercress	£7.00
Pheasant terrine plum compote, crisp melba toast	£7.00
Crispy goats cheese balls beetroot puree, confit fennel	£7.00
*	
Roast sirloin of Irish beef Yorkshire pudding, roast potatoes, buttered vegetables, pan jus	£16.00
Roast loin of pork crispy crackling, apple compote, roast potatoes, cauliflower gratin	£16.00
Pan seared duck breast pickled cabbage, fondant potato, tender stem broccoli, red wine jus	£17.00
Poached fillet of salmon asparagus, sautéed potatoes, soft poached egg, light hollandaise	£18.00
Butternut squash risotto spinach, wild mushrooms, confit brown shallots	£15.00
*	
Raspberry & apple crumble vanilla ice cream	£6.00
Lemon tart soft fruits, vanilla Chantilly	£6.00
Cheese board cheddar, brie, stilton, fig chutney, grapes, celery, biscuits	£7.50
Sticky toffee pudding pistachio ice cream, toffee sauce	£6.00

3 courses for £27.50