

Sunday Lunch Menu

APPETISERS

Rosemary focaccia, hummus	£4
Classic Italian Puttanesca olives, artisan breads, olive oil & balsamic	£7
Honey glazed chorizo	£5
Baked camembert for two, gherkins, onion chutney, selection of breads	£11

TO BEGIN

Mushroom & truffle oil soup, rustic bread	£6
Breaded brie, cranberry sauce, watercress salad	£7
Chicken liver parfait, red onion chutney, crispy ciabatta	£7
Classic prawn cocktail, wholemeal bread & butter	£7
Breaded whitebait, lemon mayonnaise, crisp salad	£7

MAINS

Tender roast striploin of beef, horseradish cream	£16
Roast loin of pork, Bramley apple sauce	£15
Thyme-marinated roast leg of lamb, mint sauce	£15
Trio of roasts - striploin of beef, loin of pork, leg of lamb	£18
Oven roasted chicken breast wrapped in pancetta	£14

Above served with Yorkshire pudding, honey roast parsnips & carrots, goose fat roast potatoes, cauliflower gratin, seasonal vegetables

Pan seared fillet of seabass, sautéed new potatoes, oven roasted cherry vine tomato, hollandaise sauce	£17
Sweet potato, chickpea & coconut curry, sticky rice, toasted sesame seeds, naan bread	£13
Chef's crispy beer-battered cod, hand-cut chips, minted mushy peas, tartare sauce	£14
Moules marinière in creamy white wine & garlic sauce, skin-on fries, crusty bread	£15
8oz prime beef burger in Tennessee bun, smoked cheddar, tomato, bacon, skin-on fries, crisp salad	£14

HOMEMADE PUDDINGS

Eton Mess, fresh berries, raspberry sorbet	£7
Lemon posset, fresh strawberries, mango coulis, homemade shortbread	£7
Chocolate fondant, salted caramel, clotted cream	£7
Sticky toffee pudding, toffee sauce, vanilla ice cream	£7
White chocolate cheesecake, pistachio ice cream, fresh fruit	£6
Three scoops of Movenpick ice cream or sorbet	£5
Selection of British cheese; biscuits, red onion marmalade	£8

Please notify us of your specific dietary requirements