

# Sunday Lunch Menu

## Sample Menu

### STARTERS

Soup of the Day

Smoked Trout Salad, Cauliflower Puree, Curry Oil

Ham Hock Terrine, Baby Leek and Chive Salad

Red Pepper Mousse, Pickled Pears, Potato Gaufrette (V)

### MAIN COURSES

Pan-seared Sea Bream, Curried Mussel Chowder

Breast of Chicken, Sun Blushed Tomato, Fondant Potato, Tenderstem Broccoli

Roast Sirloin of Beef, Yorkshire Pudding, Seasonal Vegetables, Roast Potatoes

Country Vegetable Stew, Sweetcorn Chowder, Herb Crust,  
Crushed Potato and Olives (V)

### SIDES Each @ £2.95

French Fries  
Mashed Potatoes  
Rocket & Parmesan Salad  
Wilted Spinach  
Garlic Button Mushrooms

Mixed Leaf Salad  
Garlic Ciabatta  
Steamed New Potatoes  
Spring Green Vegetables  
Tomato Salad, Pesto Dressing

### HOMEMADE DESSERTS

Baileys Crème Brûlée, Almond Biscuit

Apple Cheesecake, Caramel Sauce

Chocolate Marquise, Raspberry

Fresh Fruit Platter (V)

Selection of Three British Artisan Cheeses (*Supplement of £3.75*)

Please select your choice from our full Cheese menu.

**Two courses ~ £22.95**

**Three courses ~ £26.95**

(V) No Meat or Fish Nut Allergy – all items listed may contain traces of nuts. If you have any concerns please contact your waiter.  
The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.  
Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.