



SUNDAY LUNCH MENU

STARTERS

SOUP OF THE DAY

Crusty bread, croutons – (v)

CHICKEN & HAM HOCK TERRINE

Fresh pea salad, sweet mustard mayo & sour dough croute.

THAI SPICED FISHCAKES

Mango & chilli salsa, pickled vegetables & coriander.

HERITAGE TOMATO & GOAT'S CHEESE

Black olive crumb, filo shard, baby basil - (V)

MAINS

ROAST BEEF SIRLOIN

Yorkshire pudding, beef fat carrot & gravy

CORNFED CHICKEN BREAST

Wild mushroom fricassee, asparagus & sun dried tomato.

PAN FRIED SEABASS

Crushed new potato, garlic king prawns, tender stem broccoli & lemon butter sauce

AUBERGINE PARMIGIANA

Lemon roasted courgette, salsa verde, black olive crumb, baby basil [V]

(all mains to be served with vegetable sides of the day)

DESSERTS

WARM CHOCOLATE SPONGE

Chocolate sauce, vanilla ice cream.

LEMON MERINGUE TART

Frozen raspberries, raspberry ripple cream.

STRAWBERRY CHEESECAKE

Strawberry sorbet & Amaretti crumb

SELECTION OF CHEESE'S

chutney, pickled celery

2 COURSE – £27

3 COURSE – £32