

Sunday Lunch Menu

Starters

Jerusalem Artichoke Soup with truffle oil				£7.95	
King Prawns Sautéed in garlic, white wine and shallots			£11.95		
Pan Fried Scallops with pea puree, micro salad, balsamic reduction and parsnip crisps			£12.75		
Slow Roasted Crisped Pork Belly with mild mustard and apple compote			£8.75		
Shallot & Mushroom Potato Cake, tomato & rocket salad, balsamic & grain mustard mayo (Vegan)				£7.95	
Pan Fried Halloumi with Mediterranean vegetables, spinach, black olive pesto $\&$ tomato relish V				£8.55	
Mushroom Risotto with truffle oil and parmesan shavings				£8.25	
Main Course					
Roast Sirloin of English Beef, roast potatoes, carrots, broccoli, beans, Yorkshire pudding & gravy				£17.85	
Chargrilled Lamb Rump with sweet potato mash, tender stem broccoli and rosemary jus £1					
Roast Chicken with roast potatoes, carrots, tender stem broccoli, beans, Yorkshire pudding & gravy £16.25					
Sea Trout Fillet with new potato cake, bak choi, tiger prawns and a saffron cream sauce				£18.25	
Trio of Fishcakes with a tomato salsa, fries, salad and salse verde				£14.25	
Aubergine Alla Parmigiana with lightly spiced tomato & Provencal vegetable ragu and a cucumber and rocket salad $ {f v} $				£15.75	
Potato Gnocchi, rocket pesto, sun blushed tomatoes, toasted almonds and grated lemon (Vegan)			£14.95		
Side Orders					
French fries £	E3.95	Mixed vegetables	£3.95		
Mashed potato	£3.95	Mixed salad	£3.95		
Wilted spinach	£3.95				
Desserts					
Chocolate Fondant with vanilla ice cream (please allow 12 minutes) £6					

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Apple and Blackberry Crumble with custard	£6.75
Sticky Toffee Pudding with white chocolate ice cream	£6.75
Orange & Saffron Poached Pear with cinnamon mascarpone & toffee sauce(V	/egan option available) £6.75
Strawberry Cheesecake	£6.75
Trio of Sorbets (Mango, Lemon & Raspberry) (Vegan)	£6.75
Selection of Cheeses with celery, grapes, ale chutney and water biscuits	£9.85

