



Sunday Lunch

Starters

- Seasonal Soup - served with fresh bread (v)(vg)
Goats Cheese Mousse - variations of pickled vegetables, croutons (v)
Chicken Liver & Brandy Parfait - chutney & croutons
Apple and Blue Cheese Salad – lemon vinaigrette (v)

Mains

- Roast Sirloin of Beef
Roast Loin of Pork
Supreme of Chicken Breast
***All served with roast & mashed potato, Yorkshire pudding,
seasonal vegetables & cauliflower cheese.***

- Fish of the Day
Tomato, red pepper & chilli linguine (v)(vg)
Nut Roast (vg)

Desserts

- Limoncello & Pineapple Trifle (v)
70% Chocolate Brownie - chocolate soil, mango purée, vanilla ice cream (v)
Lemon Drizzle – light sponge, lemon cream, meringue pieces & ice cream (v)
Eton Mess - chantilly cream & berries (v)
Scoop of ice cream or sorbet (v)(vg)

Two Courses - £27

Three Courses - £32

Also, a Special of the Day