

SUNDAY LUNCH MENU

STARTERS

VEGETABLE SOUP, CRUSTY ROLL

HERITAGE BEETROOT SALAD WITH ENGLISH GOAT'S CURD,
TOASTED PINE NUTS

DUCK LIVER PARFAIT, RED ONION MARMALADE, AND BRIOCHE

PAN SEARED SCALLOPS, BLACK PUDDING, CAULIFLOWER, AND
APPLE

HOME CURED MACKEREL, APPLE REMOULADE

MAINS

ROAST SIRLOIN OF BEEF, HOMEMADE YORKSHIRE PUDDING,
SEASONAL VEGETABLE, ROAST POTATOES

CHEF DAN'S HONEY AND ORANGE FREE RANGE CORN-FED
CHICKEN

¼ CHICKEN, PORK STUFFING, SEASONAL VEGETABLES AND ROAST
POTATOES

DUO OF DINGLEY DELL PORK, APPLE PUREE, STUFFING, ROAST JUS

WILD MUSHROOM RISOTTO, PARMESAN BUTTER, GARLIC BREAD

PAN FRIED SEABASS FILLET, BABY VEG, AND NEW POTATOES

DESSERT

PASSIONFRUIT CHEESECAKE, ORANGE SORBET

WARM FRUIT CRUMBLE WITH VANILLA ICE CREAM

AMERICAN STYLE PANCAKE STACK, CLOTTED CREAM, FRESH
BERRIES, CARAMELISED BANANAS, SYRUP

FARMHOUSE CHEDDAR, WALNUT AND RAISIN BREAD, CELERY,
HOMEMADE CHUTNEY

TWO COURSES - £15.95

THREE COURSES - £18.95