



## Sunday Lunch Menu

### Starters

Soup of the day (m) (ce) (su)

£8.00

Smoked salmon, pickled cucumber and dill salad, horseradish crème fraiche, and scorched lemon (f) (su) (m)

£10.95

Ham hock terrine, wholegrain mayo, served with dressed leaves and sourdough toast (mu) (g) (su) (e)

Creamy garlic mushrooms on sourdough (m) (g) (su) (V)

£8.95

### Mains

Pan roasted chicken breast, parmentier potatoes, baby carrots, and tenderstem broccoli with sage and red wine jus (m) (ce) (su)

£20.95

Lamb rump, fondant potato chantenay carrots tenderstem and minted redcurrant jus (m) (ce)

£24.95

Roast Sirloin of Beef with seasonal vegetables, roast potatoes and Yorkshire pudding (ce) (g) (e) (m)

£22.50

Pan fried sea bass crushed new potatoes samphire lemon garlic butter sauce

(f) (m) £22.95

Nut Roast, with all the trimmings (n)

£15.95



### Sides

Garlic and thyme Sautéed veg (m) (V)

£3.00

Gratin potatoes (m) (V)

£3.00

Sautéed new potatoes (m) (V)

£3.50

### Dessert

Classic crème brulee (m) (e) (V)

£8.00

Poached pear, vanilla cream gingersnut crumb (m) (g) (su) (V)

£8.00

Chocolate brownie, chocolate soil and caramel ice cream (m) (g) (e) (V)

£8.00

Cheeseboard (m) (g) (V)

£19.00

Menu content abbreviations for your information:

Ce -celery C - crustaceans E - egg F - fish G - cereals containing gluten

L - lupin M - milk & dairy Mo- molluscs Mu - mustard N - tree nuts

P - peanuts Se - sesame Sh - shellfish So- soybeans Su - sulphur dioxide & sulphites

V - Vegetarian