

Sample Sunday Lunch Menu

2 Courses £17.50 per person | 3 Courses £22.00 per person
Available Every Sunday 12.30pm – 15.00pm

TO START

POTTED DUCK WITH GREEN PEPPERCORNS

Toasted sourdough and cornichons

CRISPY DEVILLED WHITEBAIT

Sauce tartare, fresh lemon

CHICKEN & APRICOT TERRINE

Apricot chutney, Crostini

FRENCH ONION SOUP

Croutons, Gruyere cheese

SALT ROAST BEETROOT AND GOAT CHEESE SALAD

Walnut dressing

MAIN COURSES

ROAST TOPSIDE BEEF

Yorkshire pudding, duck fat roast potatoes, buttered vegetables

ROASTED CHICKEN À LA FORESTIÈRE

Fricassee of woodland mushrooms, fondant potato, Madeira roasting juices, buttered leaf spinach

STEAK AND ALE PIE

With garden pea's

GRILLED SWORDFISH À LA NIÇOISE

Aubergine caviar, olive tapenade, sauce vierge with fresh basil

CREAMED POLLENTA WITH WILD MUSHROOMS

Wilted spinach, olive oil, and basil

8oz GRILLED RIBEYE STEAK (£6.50 SUPPLEMENT)

With roasted vine tomatoes, Béarnaise sauce and triple cooked chips

DESSERTS

WARM TREACLE TART

With clotted cream

HOMEMADE RICE PUDDING

with soaked in rum prunes

BILLIONAIRES SHORTBREAD

rich caramel and gold leaf

SELECTION OF CHEESE AND BISCUITS

VANILLA CHEESECAKE

with blueberry sauce