

SUNDAY LUNCH MENU



Served from 12 - 3pm

Adults - 1 course £17.50 • **2 course** £22.00 • **3 course** £26.00
Children - 1 course £9.00 • **2 course** £12.50 • **3 course** £16.00

TO START

Red Lentil, Tomato and Roast Pepper Soup (V)
garlic croutons

Olive, Caper and Plum Tomato Bruschetta (V)
goats' cheese, basil, lemon

Ham Hock Terrine
toasted brioche, caramelised onion chutney

MAIN COURSE

12-Hour Slow Cooked Beef
yorkshire pudding, roasting juices gravy,
duck fat potatoes, buttered seasonal vegetables

Roast Leg of Locally Sourced Lamb
minted pea gravy, duck fat potatoes,
buttered seasonal vegetables

Smoked Haddock and Salmon Fishcake
tartare sauce, hand cut chips, lemon

Chestnut Mushroom and Spring Onion Risotto (V)
parmesan, basil, rocket salad

TO FINISH

Bramley Apple, Cinnamon and Blueberry Crumble
vanilla custard

Hot Sticky Toffee Pudding
toffee sauce, vanilla ice cream

Dark Chocolate Torte
dark chocolate sauce, clotted cream