

## Sample Sunday Lunch Menu

## **STARTERS**

| Salt baked celeriac & apple soup, coconut cream, curry oil  | £7.00  |
|---|--------|
| Goats cheese panna cotta, toasted hazelnut & rocket salad, apple & mustard dressing                           | £8.00  |
| Lime & lemongrass cured salmon, candied beetroot, marinated fennel, micro herbs                               | £8.00  |
| Confit rabbit & hazelnut terrine, apricot puree, quail egg, chicken liver parfait mousse & toasted sour dough | £8.50  |
| Chicken liver parfait, apple & grape chutney, black treacle<br>& caraway crouton                              | £7.50  |
| MAINS   |        |
| Roast sirloin of British beef, Yorkshire pudding, roasted potatoes, seasonal vegetables, rich roasting jus    | £17.50 |
| Roast loin of free range pork, roasted potatoes, seasonal vegetables, apple sauce, thyme jus                  | £16.50 |
| Slow cooked shoulder of lamb, honey glazed carrots, curly kale, mashed potato & rosemary jus                  | £18.50 |
| Ras-el-hanout spiced aubergine & chick peas, grilled halloumi cheese, red pepper dressing                     | £15.95 |
| Pan fried fillet of sea bream, roasted anya potatoes, curly kale courgettes and red wine jus                  | £16.50 |
| Wild mushroom & truffle risotto, Parmesan & rocket salad  | £15.95 |
|   |        |

## <u>SIDES</u>

| Mixed leaves        | £3.00 |
|---------------------|-------|
| Seasonal vegetables | £3.50 |
| Triple cooked chips | £3.50 |
| Roast potatoes      | £3.50 |
| Yorkshire pudding   | £0.75 |



## **DESSERTS**

| Vanilla crème brulee, citrus marmalade, butter shortbread  |                            |                  | £7.50                   |
|--|----------------------------|------------------|-------------------------|
| Sticky toffee pudding, butterscotch sauce & vanilla ice cream  |                            |                  | £7.50                   |
| Dark chocolate tart, pistachio crumb, tonka bean ice cream   |                            |                  | £8.00                   |
| Glazed passion fruit tart, raspberry sorbet  |                            |                  | £7.50                   |
| Selection of Five Arrows ice cream & sorbet  |                            |                  | £7.00                   |
| CHEESE   |                            |                  |                         |
| Selection of British Cheeses, fig chutney, oat biscuits Oxford Blue, Somerset Brie, Driftwood Goat, Lancashire Bon   | nb                         |                  | £9.00                   |
| <u>STICKYS</u>   |                            |                  |                         |
| Dessert Wine<br>Reserve Mouton Cadet, A.C Sauternes, Baron Philippe de<br>Rothschild   | <mark>50ml</mark><br>£4.00 | ½ Btl            | Btl<br>£40.00           |
| Muscat De Beaumes De Venise 'Bouquet des Dentelles'<br>Tokaji Aszu, 5 puntonnos, Tokaji<br>Carmes de Rieussec, A.C Sauternes, Domain Barons<br>Rothschild(Lafite) 2009 | £5.00<br>£7.50<br>£7.50    | £45.00<br>£55.00 | £65.00                  |
| Port<br>Cockburns<br>Fonseca LBV 2007<br>Pocas Colheita Tawny port 1994  | £3.50<br>£4.50<br>£9.50    |                  |                         |
| Chocolate Wine   | £3.50                      |                  |                         |
| TEA & COFFEE   |                            |                  |                         |
| Americano Coffee, Single Espresso, Tea (selection available)<br>Double Espresso<br>Cappuccino, Latte   |                            |                  | £2.50<br>£2.60<br>£2.80 |
| Cafetieres<br>1 Person<br>2 Persons<br>4 Persons   |                            |                  | £2.60<br>£4.20<br>£6.00 |

Liqueur Coffee

Please ask to see our ingredient's listings with details of major allergens.

A discretionary10% service charge will be added to your bill, just let us know if you would prefer to have it removed.

£5.95