

SAMPLE SUNDAY LUNCH MENU



STARTERS

Honey and Thyme glazed Halloumi Fries with Garlic Aioli (V)

Grilled Egg Plant and Potato Tart with Arrabiata sauce (VE)

Salt and Pepper King Prawns on a bed of Asian sesame salad

Flaked Ham Hock with Parmentier potatoes, hollandaise and wholegrain mustard reduction

Carrot and Coriander Soup with Pesto soaked croutons



MAINS

OUR CHEF WILL BE PLEASED TO CARVE FOR YOU

Roasted Topside of Beef served from a gigantic Yorkshire Pudding, pan roasted gravy and fluffy homemade yorkshire Puddings

Sugar and Maple baked Ham served with clementine compote

Pie of the Day Creamy Chicken White Wine and Chestnut Mushroom

Baked Loin of Cod on a bed of root vegetables, served in a sweet curry broth

Portobello Mushroom Sundried Tomato and Chestnut Wellington served with spiced tomato sauce (V)

Asian Spiced Potato Cake served with Teryaki dipping sauce(VE)

Salted Roasted Potatoes

Mashed Potato

Honey glazed carrots, Broccoli

Creamy Cauliflower Mornay

The page is decorated with watercolor-style floral illustrations. In the top corners, there are green leafy branches. On the right side, there are red flowers. At the bottom, there are various colorful flowers including pink, yellow, and orange ones.

DESSERTS

White Chocolate Cheesecake rippled with Pimms compote,
served with fresh strawberries and Chantilly cream

Citrus infused Crème Brulée with chocolate dipped shortbread
biscuit

Chocolate and Hazelnut Brownie served with a rich chocolate
sauce and honeycomb ice-cream

Good Old Fashioned Sticky Toffee Pudding with Chocolate
Sauce and Vanilla Ice Cream Passion Fruit

Panna Cotta served with a zesty orange sorbet

*Please ask staff about any additional Vegetarian or Vegan dishes
that can be cooked to order. If you are allergic or intolerant to any
foods or beverages, please advise a member of staff*

**3 Course including Coffee £24.50 pp Children 3 - 12 £14.50 Under 3
FOC**