



Example Sunday Lunch Menu

Sweet Potato and Coriander Soup, Crème Fraiche

Braised Ham, Shallot and Herb Terrine, Homemade Piccalilli, Toasted Bloomer

Poached Smoked Haddock, Tarragon Risotto, Poached Egg

Glazed Goats Cheese, Marinated Courgette, Dressed Leaves, Balsamic Reduction

Roast topside of Beef, Yorkshire Pudding, Roast Potatoes, Red Wine Gravy

Slow Roast Turkey, Roast Potatoes, Seasonal Vegetables, Cranberry Sauce

Fillet of Hake, Saute Gnocchi, Sun Blushed Tomatoes, Baby Onions, Parmesan Sauce

Winter Vegetable Pithivier, Bean Ragout, Leaves, Pesto

Steak Burger, White Bap, Skinny Fries, Red Onion Jam

Fish and Chips, Garden Pea Puree, Tartar Sauce

Woodland Mushroom and Feta Cheese Tagliatelle, Roquette Salad

Rich Treacle Tart, Honeycomb Ice Cream

Dark Chocolate Torte, Raspberry Sorbet

Vanilla and Orange Crème Brulee, Shortbread Biscuits

Selection of Cheese and Biscuits, Homemade Chutney

Selection of Ice Creams

1 course £10 2 courses £20 3 courses £25

Please be aware that all of our food is made freshly to order, and all of the known allergens are present in our kitchens. Please make us aware of your allergy and a member of our team will be happy to discuss it and how we can best ensure you have an enjoyable experience with us. We have a written file available to view containing all ingredients for each dish.