

SUNDAY LUNCH

SUN 12.00-17.00

STARTERS

Wild mushroom and truffle soup

Ballotine of guinea fowl, quail and pistachio, tomato and fig chutney



Gin cured salmon, pickled cucumber, orange vinaigrette

Beetroot hummus, pickled vegetables, toasted sourdough

All 7

MAIN COURSES

Roast sirloin of dry aged beef, Yorkshire pudding, red wine jus
17



Loin of pork, lemon and herb stuffing, bramley apple sauce
14

Slow roast shoulder of lamb, apricot stuffing, minted gravy
15

Loin of local cod, crushed potatoes, samphire, citrus butter sauce
15

All served with roast potatoes and seasonal vegetables

PUDDINGS

Bread and butter pudding vanilla custard 7

Profiteroles, hot chocolate sauce, honeycomb 7

Raspberry cheesecake 7

Selection of British cheese, homemade chutney, artisan biscuits 9

This is a sample menu and our Sunday lunch menu varies each week

