

— SUNDAY LUNCH MENU —

STARTERS

French Onion Soup
Smoked Mackerel, warm potato salad, capers
Duck Terrine
Traditional Prawn cocktail
Duo of meze

MAIN COURSES

Roast Sirloin Beef, Yorkshire Pudding, roast potatoes, seasonal vegetables, gravy
Roast Lamb, Yorkshire Pudding, roast potatoes, seasonal vegetables, gravy
Roast Chicken, Yorkshire Pudding, roast potatoes, seasonal vegetables, gravy
Salmon fillet, crushed new potatoes, green vegetables, sauce vierge
Wild mushroom risotto, truffle oil

DESSERTS

Apple Tart Taten, vanilla ice cream
Sticky Toffee Pudding, caramel sauce
Chocolate Tart, chocolate ice cream
Selection of Ice Cream or Sorbet
Cheese Plate supp. £4

Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food/drinks will be free of any traces of allergens, including peanuts.

2 Courses £20 3 Courses £25

10 % service charge