

SUNDAY LUNCH MENU

12 PM - 4 PM

2 COURSES - £32 / 3 COURSES - £39.50

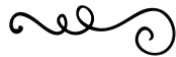
TO START

CREAMED PARSNIP SOUP (V)
WINTER TRUFFLE, CHIVES & CROUTONS

CHEDDAR CHEESE SOUFFLÉ
VIN JAUNE SAUCE

PRAWN & SHRIMP COCKTAIL
BROWN BREAD & BUTTER

WARM SCOTCH EGG
POMMERY GRAIN MUSTARD MAYONNAISE



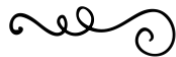
MAINS

ROAST SIRLOIN OF BEEF
ROAST POTATOES, YORKSHIRE PUDDING, SEASONAL VEGETABLES & GRAVY

ROAST PORK LOIN (GF)
ROAST POTATOES, SEASONAL VEGETABLES, APPLE SAUCE & GRAVY

LOCH DUART SALMON (GF)
BUTTERBEAN & CHORIZO CASSOULET, TENDERSTEM BROCCOLI

MUSHROOM RISOTTO (VE) (GF)
CRISPY KALE, PARSLEY



DESSERTS

CHOCOLATE MOUSSE
CHERRY COMPOTE

RASPBERRY TRIFLE

STICKY TOFFEE PUDDING
BUTTERSCOTCH SAUCE, VANILLA ICE CREAM

TIRAMISU

SELECTION OF 5 ENGLISH CHEESES
QUINCE, TRUFFLE HONEY, CHUTNEY & CRACKERS
(£5 SUPPLEMENT)