

Sunday Lunch Menu

Served from 12.30 – 2.30pm

Freshly made bread for 2, with English butter and olives £2.50

Starters

Cream of Wild Mushroom Soup, Truffle oil (V)
Gravadlax of Salmon, Celeriac, Apple remoulade, Honey, Whiskey Dressing
Tea smoked duck breast, duck confit, pear and saffron chutney
Peppered goats cheese, carpaccio of beetroot, beetroot sorbet (V)
Guinea Fowl, Chicken, Tomato and Basil Terrine, Lemon Pesto

Main Courses

Choice of two roast meats from the carvery
Seared salmon with curly kale, scallops & horseradish veloute
Open ravioli of oyster mushroom, spinach, poached egg, truffle oil (V)

Desserts

Lemon meringue, Vanilla ice cream
Sticky toffee pudding, caramel sauce
Chocolate tart, coffee mascarpone cream
Apple crumble & custard
Selection of cheese & biscuits

£12.95 for 2 courses, £14.95 for 3 courses

Some dishes may contain nuts, any allergies please see your server.