



SUNDAY LUNCH MENU

3 COURSE £28 2 COURSE £23

TO BEGIN...

BALLINGHAM GIN FIZZ £8

ARTISAN SOURDOUGH BREAD SELECTION, NETHEREND FARM SALTED BUTTER £3.50

SELECTION OF CRISPS, NUTS & OLIVES £5

STARTERS

LEEK & POTATO SOUP (V)
Chive Crème Fraîche

CONFIT OF DUCK LEG FRITTERS
Orange & Fennel Salad

CASTLE HOUSE FISHCAKE
Spinach, Hollandaise Sauce, Poached Eggs

RED ONION & THYME TART TATIN(V)
Roasted Halloumi, Rocket & Balsamic

MAIN COURSES

ROAST HEREFORDSHIRE SIRLOIN OF BEEF,
ROAST STUFFED PORK OR ROAST CHICKEN
Roast Potatoes, Seasonal Vegetables,
Yorkshire Pudding, Gravy

PAN FRIED SEA BREAM FILLET
Roasted New Potatoes, Sun-blushed Tomatoes & Olives,
Tenderstem Broccoli, Pesto

BUTTERNUT & SAGE GNOCCHI(V)
Spinach, Wild Mushroom, Feta Beignet

DESSERTS

DARK CHOCOLATE MOUSSE
Passion Fruit Sponge, Coconut Cream

CLEMENTINE & GINGER SPONGE PUDDING Spiced Custard

SELECTION OF ICES
CHEESE

Selection of Local & British Cheeses

We understand the dangers to those with severe allergies. Some of our menu items may contain allergens.

V = Vegetarian

If you have any concerns please ask a member of staff who will consult with the senior chef