



SUNDAY LUNCH MENU

3 COURSES £32 ~ 2 COURSES £26

HOME MADE SOURDOUGH BREAD SELECTION & WHIPPED BUTTER £4.50

STARTERS

CELERIC & ASPARAGUS SOUP (V)
Crème Fraîche

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SMOKED HADDOCK & CHIVE FISHCAKE
Wild Garlic Aioli, Cress

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DUCK & PARTRIDGE TERRINE
Beetroot Ketchup, Toasted Brioche

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WHIPPED FETA, BEETROOT TEXTURES (V)
Wild Garlic & Walnut Pesto

MAINS

ROAST SIRLION OF BEEF, LEG OF LAMB OR CHICKEN
Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Gravy

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PAN FRIED SEA BREAM FILLET & SEARED SCALLOP
Spring Greens, New Potatoes, Pea Velouté

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ROASTED HALLOUMI (V)
Fermented Shiitake, Barley Risotto, Charred Spring Onion, Crème Fraîche

DESSERTS

BAKED CHOCOLATE CHEESECAKE
Berry & Orange Compote

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WHITE CHOCOLATE & VANILLA CRÈME BRULEE
Hazlenut Biscotti, Poached Rhubarb
SELECTION OF LOCAL & BRITISH CHEESES

Some of our menu items may contain allergens. If you have any dietary requirements, please inform a member of staff.

V = Vegetarian