



Sunday Lunch - SAMPLE MENU

Starters

Roasted Butternut Squash Soup
Salmon Fishcake with sorrel sauce and wilted spinach
Grilled English asparagus with hollandaise and deep-fried egg
French Rabbit Terrine with wholemeal toast and pickled mushrooms
Home-cured and Smoked Scottish Salmon with celeriac rémoulade
Crispy Sweet Chilli Pork with mango and watercress salad

Main Courses

Roast Rib-eye of Beef with Yorkshire pudding, roast potatoes and seasonal vegetables
Breast of Cajun Chicken Salad with avocado, red peppers and soured cream
Roasted Fillet of Sea Bream with sautéed Jersey royals and peas 'bonne femme'
Fillet of Cornish Pollock with butterbean and chorizo cassoulet
Slow-roasted Cotswold Lamb Shank with creamed potato and glazed Chantenay carrots
Open Ravioli with wilted spinach, asparagus, mushrooms and parmesan
Whole Lemon Sole with caper butter, seasonal vegetables and Jersey royals (supplement £3.50)

Desserts

Chocolate Chip Brioche and Butter Pudding
Crème Brulee
Sticky Toffee Pudding with vanilla ice-cream
Iced Pistachio caramelised parfait
Marbled Chocolate Mousse Cake

£16.50 (Two Courses)
£20.00 (Three Courses)

Children's menu available - please ask for details

We do not accept American Express, Diners or Cheques. All prices are inclusive of VAT
All dishes may contain nuts or nut products. Please inform a member of staff if you have any food allergies.
For parties of 8 or more a service charge of 10% will be made. All tips are distributed equally
between all members of staff.