



Sunday Lunch - SAMPLE MENU

Starters

Red Lentil and Bacon Soup

Home-cured and applewood-smoked Scottish Salmon with celeriac rémoulade

Chicken Liver Paté with wholemeal toast

'Lambs' Prawn Cocktail

Crispy Sweet Chilli Duck with watercress salad

Pear, Chicory and Walnut Salad with blue cheese dressing

Main Courses

Roast Rib-eye of Beef with Yorkshire pudding, roast potatoes and seasonal vegetables

Fillet of Cod with chorizo, red pepper and butterbean cassoulet, salt cod fritters and aioli

Slow-roasted Cotswold Lamb Shank with creamed potato and glazed carrots

Salmon Fishcakes with sorrel sauce and wilted spinach

Breast of Chicken filled with ham and gruyère cheese in a parmesan crust with sauté potatoes, winter greens and a red wine and caper jus

Roast Butternut Squash and Sage Risotto

Fillet of Seabass with spinach, sauté potatoes, crayfish, cucumber and a citrus beurre blanc (supplement £2.50)

Desserts

Lemon and Passion fruit Eton Mess

Sticky Toffee Pudding with vanilla ice-cream

Crème Brûlée

Iced Hazelnut Parfait

Apple and Rhubarb Crumble with vanilla custard

£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.