

Sunday Lunch Menu

A LA CARTE

Starters

- Soup of the day with garlic granary croutons (v) £4.50
- Oak roasted salmon ravioli with walnut, spinach and ricotta, fromage Blanc £5.75
- Chili marinated Seared sirloin salad with coriander leaf, lime, garlic and honey dressing, parmesan £5.95
- Seared scallops with minted pea puree, black pudding and Parmesan £7.95
- Caramelized onion tartlet with feta and herbs (v) £5.50

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Mains

- Roast sirloin of beef, Yorkshire pudding, roast potatoes, Swede puree and horseradish cream £11.95
- Rolled, braised and roasted belly pork, filled with garlic and rosemary, served with black
Pudding and feta stuffing roast veg and potatoes, crackling and apple compote £11.95
- Boned and rolled leg of Welsh lamb with roast potatoes and vegetables with mint sauce. £11.95
- Pan seared fillet of sea bass with crushed new potatoes, salsa verde, seasonal greens and pancetta. £14.95
- Loin of cod with a red pepper and dill butter sauce, kale cannon, rouille and smoked paprika £14.75
- Vegetarian dish of the day (v) £10.95

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Desserts

- Hazelnut brownie with vanilla ice cream and chocolate sauce £5.95
- Crème brulee with a blueberry and white chocolate cookie £5.75
- Apple, rosemary crumble cheesecake with caramel and hazelnut cream £5.95
- A selection of cheeses with homemade chutney, grapes and biscuits £6.25
- A selection of ice creams and sorbets with tuilles £3.75