



SUNDAY LUNCH

10th March 2019

Roasted Tomato, Pepper & Basil Soup
Oven Baked Herb and Garlic Croutons (v)

Cheddar Cheese & Red Onion Marmalade Tartlet
Primrose Farm Organic Dressed Salad, Balsamic Reduction (v)

Slow Cooked Pork Terrine
House Piccalilli, Pea Shoots

Salt and Pepper Crispy Squid
Roasted Pepper, Tomato & Chorizo Cassoulet, Wild Rocket

Traditional Roast Beef
Yorkshire pudding, Roast Potatoes, Beef Gravy

Roasted Leg of Lamb
Roast Potatoes, Rosemary Garlic Sauce

Pan Fried Chicken Breast Supreme
Dauphinoise Potatoes, Roast Chicken Sauce

Pan Fried Seabass Fillet
Pea & Parmesan Risotto

Wild Mushrooms & Spinach 'Veloute' Style Wellington
Sautee New Potatoes (v)

Goat's Cheese & Roasted Beetroot Risotto
Parmesan, Primrose Farm Dressed Wild Rocket

All served with Cauliflower Cheese, Roasted Roots,
Steamed Greens

Choux Pastry Profiteroles
Chantilly Cream, Chocolate Sauce

Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream

Fresh Fruit Pavlova
Chantilly Cream, Fresh Fruits

Glazed Lemon Tart
Raspberry Sorbet

Trio of Ice Cream
Vanilla, Chocolate, Strawberry & Cream

V - Suitable for Vegetarians

Food Allergies and Intolerances: Please speak to our staff about the ingredients in your meal, when making your order

2 Courses - £17.50, 3 Courses - £21.50