



# SUNDAY LUNCH

1<sup>st</sup> September 2019

Carrot and Coriander Soup  
Oven Baked Herb & Garlic Croutons (v)

Homemade Chicken Liver Parfait  
Chutney and Dressed Leaves

Caramelised Onion and Gruyère Cheese Tart  
Dressed Leaves, Balsamic Reduction (v)

Ham Hock Terrine  
Homemade Piccalilli, Bread Wafers

Salt and Pepper Squid  
Chilli Jam, Dressed Rocket

\*\*\*

Traditional Roast Beef  
Yorkshire pudding, Roast Potatoes, Rich Gravy

Oven Roasted Chicken Breast  
Buttered Chive Mashed Potato, Red Wine Sauce

Roast Leg of local Lamb  
Roast Potato, Lamb Sauce

28 Days Dry Aged Rump Steak (£5 supplement)  
Balsamic Tomato, Flat Mushroom, Skinny Fries

Pan Fried Salmon  
Provençal Vegetables, Sauté Potato

Pea and Feta Risotto  
Primrose Farm Dressed Rocket, Parmesan (v)

\*\*\*

Sticky Toffee Pudding  
Butterscotch Sauce, Caramel Ice Cream

Vanilla Crème Brûlée  
Shortbread

White Chocolate Cheesecake  
Red Berry Compote

Profiteroles  
Rich Dark Chocolate Sauce

Trio of Ice-creams

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 - £18.50, 3 Courses - £22.50**