



An example of our
Sunday luncheon menu

To Start

Field & forest mushroom soup, chive creme fraiche
Braised duck & plum sauce parcels, crispy seaweed
Warm salad of lobster & white crab, pea beurre blanc
Confied bacon & roasted ginger shallot rillettes, pear relish

Main courses

Seared rib eye of beef with traditional Yorkshire pudding & rich red wine jus
Roasted cannon of lamb with baby spinach & forestiere sauce
Pan-fried guinea fowl, buttered cabbage and colcannon
Grilled fillet of John dory, fondante fennel and girole mushrooms
(all served with fresh market vegetables and roast potatoes)

Desserts

Iced strawberry & vanilla parfait with strawberry salsa
Rich dark chocolate truffle torte with rhubarb dressing
Baileys crème brulee with home made sponge biscuits
Steamed spotted dick pudding, with custard and vanilla ice cream

Basil bread, garlic bread, cheese & bacon bread, French or granary bread with
Baumann's oil ... all £2.00

Coffee with home made petits fours

3 courses: £22.50 (includes coffee & petits fours)

2 courses: £17.00

Young gourmets roast dinner and a choice of desserts or ice-cream £7.95

