



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: £23.50 (includes coffee & petits fours)

2 courses: £17.00

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



