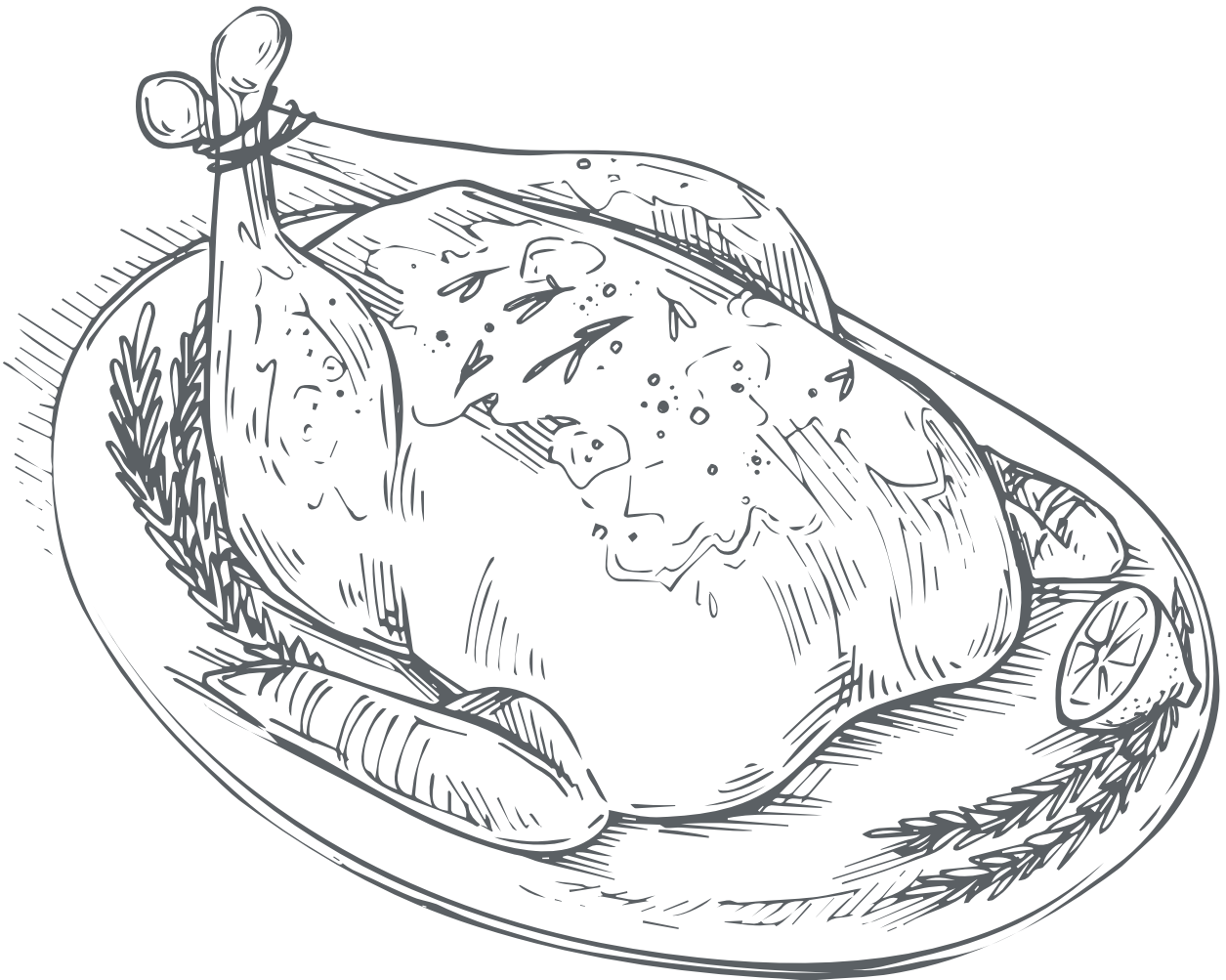


SUNDAY LUNCH

JULY - AUGUST 2019



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JULY - AUGUST 2019

£18.95 for 3 courses, £15.95 for 2 courses

Children's meals are available from this menu as half portions

STARTERS

Soup

Soup of the day, warm breads

Smoked salmon

Capers, lemon, parsley, eggs, caviar,
brown bread

Chicken liver

Smooth chicken liver parfait, red onion jam,
Melba toast, pickled pearl onions

Bruschetta

Grilled bruschetta, tomato,
mozzarella, tarragon

King prawn

Consommé of king prawns, lemongrass,
lime leaf & ginger, green onion

MAIN COURSES

Pork platter to share (min 2 person)

Roast loin, crispy belly, grilled gammon, sage & onion, grilled apple, sage jus

12 hour braised beef blade

Braised blade, horseradish mash, grilled spring onion, shallot sauce

Cod

Roasted cod with chorizo, butterbean & tomato tarragon broth

Chicken

Roast chicken breast, sautéed wild mushrooms & spinach, red wine

Tagine

Chickpea, pepper & lentil tagine, lemon & herb scented couscous

All main courses are served with a selection of vegetables & roast potatoes

Should you have an allergy to any particular foods, please tell a member of our team and we will endeavour to adjust the dishes for you.

DESSERT

Tiramisu

Layers of coffee sponge, mascarpone
& coffee, with salted caramel
ice cream

Panna cotta

Vanilla panna cotta, summer berries,
clotted cream

Lemon delice

Classic lemon delice, meringue,
lime curd

Coconut

Iced coconut parfait, toasted
coconut, mango

Brownie

Warm chocolate brownie, walnut ice cream, caramel

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