



Sunday Lunch Menu

Starters

Chefs freshly prepared soup served with warm bread
Salad of smoked salmon and avocado with lemon and dill emulsion
3 Cheese Tart with sun blushed tomatoes & red onion marmalade
Crispy Thai Beef Salad with sweet chilli sauce

Mains

Roast Sirloin of English beef with traditional trimmings
Fresh herb and garlic pot roasted chicken
Pan-fried Seabass with a shrimp and smoked paprika sauce
Mushroom and chestnut roast with fresh sage

All Served with Chef's seasonal vegetables and roast potatoes

Desserts

Homemade 3-chocolate brownie with vanilla ice-cream
Tartlette of Bramley apples with cinnamon crumble salted caramel sauce & ice-cream
Panna Cotta with a ginger crumb and raspberry coulis
Cheese board with homemade chutney and biscuits

£10.95 for 1 course, £15.95 for 2 courses & £19.95 for 3 courses

You should always advise your server if you have any allergens or Intolerances, we cannot guarantee that any of our dishes are free from allergens.