



SAMPLE SUNDAY LUNCH MENU

Two courses £20

Three courses £25

Starters

White onion soup, hen's egg, granola, prune puree v

Mouclade, curried mussels, fresh bread

Twice baked Cheese Soufflé, beer pickled onions, beetroot

Mains

Nut roast, Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables, tomato sauce v

Stone bass, new potatoes, hollandaise sauce

Huntsham Farm Roast Beef, Yorkshire pudding, roast potatoes, cauliflower cheese, seasonal vegetables

Roast chicken, Yorkshire pudding, roast potatoes, seasonal vegetables

Desserts

Cheesecake mousse, blood orange, tuille, digestive nut crumble

Pumpkin tart, pecans, pear, Laphroaig & cinnamon ice cream

Artisan cheeses, savoury biscuits, celery, grapes

Coffee or tea with home-made petits fours

A full list of allergens is available on request. Please let us know if you have any allergies or dietary requirements. All our fish is line caught and in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Meat is cooked medium-rare unless otherwise requested. Service charge is not included.