



Sample Sunday Lunch
2 or 3 Course Lunch Menu
Two courses £25 Three courses £30

Starters

Salmon and Cod Fishcake, Warm Tartar Sauce

Roast Chicken Caesar Salad

Pea & Ham Soup

Rosary Goats Cheese Mousse, Beetroot Relish, Poached Beetroot, Rye Cracker V

Main Courses

Roast Sirloin of Beef, Yorkshire Pudding, Roast Potatoes, Thyme Gravy

Slow Cooked Shoulder of Lamb, Braised Lentils, Roast Potatoes, Rosemary Gravy

Pan Fried Cod, New Potatoes, Charred Leek

Nut Roast, Yorkshire Pudding, Roast Potatoes, Vegetarian Gravy Vg

Desserts

Dark Chocolate Delice, Hazelnut, Bitter Orange, Chocolate Tuille

Passion Fruit Cheesecake, Coconut Sorbet

Vegan Tonka Bean Rice Pudding, Caramelised Apple, Apple Crisp Vg

Artisan Cheeses, Savoury Biscuits, Celery, Grapes, Pear and Ginger Chutney

Coffee or tea with home-made petits fours

£4.25

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.