TUDOR FARMHOUSE

Sample Sunday Lunch Menu

Starters

Heritage Beetroot, Horseradish Emulsion, Beetroot Chutney, Ale Gel, Apple	£8
Sloe Gin Cured Salmon, Avocado, Orange, Chicory, Fennel	£10
Ham Hock Terrine, Pickled Walnut Puree, Kohlrabi Remoulade, Herb Salad	£11
Jerusalem Artichoke Soup (VG)	£8

Main Courses

Roast Rump of Beef, Yorkshire Pudding with feather blade, Seasonal Vegetables, Roast Potatoes, Gravy	£25
Pork Loin, Yorkshire Pudding with Pulled Pork, Seasonal Vegetables, Roast Potatoes, Apple Puree, Gravy	£25
Nut Roast, Roast Potatoes, Seasonal Vegetables, Vegan Gravy (Vg)	£22
Pan fried Stone Bass, Chive Crushed Potatoes, Caviar Butter Sauce, Sauteed Broccoli	£23

Fancy Extra?

Mini loaf of stout bread & cods roe £5.25
Roast Potatoes £3.50
Cauliflower Cheese £3.50
Red Cabbage £3.50
Roasted Root Vegetables £3.50
J Jug of Gravy £1

Desserts

Pineapple Carpaccio, Coconut, Passionfruit VG	£8
Black Forest Trifle, Cherries, Chocolate, Toasted Almonds, Mascarpone Cream	£8
Banoffee, Dulce De Leche, Sorbet, Banana, Mascarpone	£8

Coffee & Petit Fours £4.75

A full of 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.

A 10% discretionary service charge will be added to your bill. All service charges and gratuities are equally divided amongst all staff based on the hours they work.