

SAMPLE

No.4

Dine & Wine

Sunday Lunch...

(v,g) Freshly made soup, our homemade bread £4.95

(g) Smooth chicken liver parfait, red onion marmalade, seed & grain toast £7.95

(v,g) Salad of Asparagus, goats cheese, new potatoes, rocket, olives,
cherry tomatoes, basil, sultanas £6.95

(v) Baked field mushroom, Roquefort, pecan sage crumb, paprika aioli, brioche £6.95

(g) Thai salmon rosti fishcake, cucumber, carrot & peanut relish £7.95

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Roast sirloin of beef, Yorkshire pudding & roast gravy £13.95

(g) Roast leg of lamb, crushed minted peas, redcurrant jus £13.95

(g) Pan roasted cod fillet, samphire, potted shrimp butter £13.95

Slow roasted belly pork, black pudding, grain mustard sauce £12.95

(v) Cornish Brie & red onion tart, watercress pesto £11.95

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All main courses served with roast potatoes and seasonal vegetables

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(v,g) "Crepes Suzette" ~ pancakes with orange & Cointreau sauce, vanilla ice cream £6.25

(v,g) Eton Mess ~ strawberries, raspberries, meringue, fresh cream, raspberry coulis £6.25

(v,g) Sticky toffee pudding, butterscotch sauce, vanilla ice cream £6.25

(v,g) Chocolate chip & honeycomb cheesecake, salted caramel sauce, thick cream £6.25

(v,g) Artisan cheese selection, homemade bread, biscuits, celery, apple & grapes £7.95

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(v) – Suitable for vegetarians (g) – Gluten free or can be adapted (please inform us)

**If you have a food allergy or intolerance, please speak to us before ordering.**

An optional 10% service charge will be added to bills for tables of 6 guests and over. All gratuities are distributed between all staff.

**\*\*\*BOOKING IS ADVISABLE\*\*\***

Please note we occasionally close Sundays, especially during the summer