



Sunday Lunch 5th May 2024



Starters

Leek & Potato Soup

Welbeck Bread

GFO DF NF V

Baked Camembert

Confit Garlic, Rosemary, Hot Honey Glaze, Sourdough Soldiers

NF V

Traditional Moules Mariniere

Cooked with Onions, Garlic, White Wine & Parsley served with Garlic Doughballs

GFO DFO NF

Antipasti of Cured Meat

Tapenade Bruschetta, Pesto & Mozzarella Salad

GFO DFO NF

Beef Croquettes

Molten Roquefort Cheese, Watercress & Homemade Piccalilli

DFO NF

Mains

30 day Aged Sirloin of Beef
with Yorkshire Pudding

GFO DFO NF

Locally Sourced Pork Loin

Sausage Meat Stuffing, Apple Sauce & Crackling

GFO DFO NF

Roasted Chicken Breast

Sausage Meat Stuffing

GFO DFO NF

**All the above served with Rosemary Salted Roast Potatoes, Creamed Mashed Potatoes
and Seasonal Vegetables**

Poached Cod Loin

Pesto Cream, served with Seasonal Vegetables & Creamed Mashed Potatoes

GF DFO NF

Arrabiatta Strozzapreti

Baked Goats Cheese Doughballs, Roasted Red Peppers & Dressed Rocket

NF V

Sides £4

Cauliflower Cheese ~ Sausage Meat Stuffing ~ Rosemary Salted Roasties



Desserts

Irish Coffee Panna Cotta
Smoked Almond, Pistachio & White Chocolate Biscotti, Chocolate
Cremeux
GFO

Jam Roly Poly
Raspberry Ripple Ice Cream, Freeze Dried Raspberry
NF

Sticky Toffee Pudding
Salted Caramel Sauce, Clotted Cream
NF V

Mixed Berry Crumble
Our Vanilla Custard
GFO V

Caramelised Tropical Fruit Rice Pudding
Compressed Mango, Smoked Pineapple Compote
DF NF V

1 Course £18.95
2 Courses £24.95
3 Courses £30

