

Sunday Lunch Menu - £45.00 per head

STARTERS

HOMEMADE SOUP OF THE DAY

PRAWN AND CRAYFISH COCKTAIL served with a marie rose sauce & granary bread

PEPPERED SMOKED MACKEREL FILLET
served with pickled celeriac & watercress salad

HALLOUMI FRIES *served with tomato salsa and paprika mayo*

CONFIT DUCK TERRINE – *served with homemade apple and orange chutney & granary toast*

PEACH KNOWLE

Halve a peach filled with a mixture of cream cheese, herbs, brandy & cheese served on a deep-fried crouton

MAINS

All Main Courses to include a generous selection of vegetables included in the price

ROAST CHICKEN SUPREME *served with Apricot and Thyme Stuffing & homemade gravy*

ROAST RIBEYE OF BEEF *served with a Yorkshire pudding & homemade gravy*

BAKED FILLET OF SALMON *served with Crayfish Beurre Blanc and buttered Greens*

CIDER BRAISED BELLY OF PORK *served with Crispy Crackling*

SLOW-ROASTED, MINTED LAMB SHANK

HONEY GLAZED ROAST GAMMON *served with a Yorkshire pudding*

NUT ROAST *served with a vegetarian Gravy*

WINTER VEGETABLE RISOTTO topped with crispy kale

DESSERTS

A SELECTION OF SWEETS OR
CRUMBLE OF THE DAY SERVED WITH CUSTARD

***FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL,
WHEN PLACING YOUR ORDER***