

Sunday 25th June 2017

LUNCH MENU

Roasted tomato soup	5.50
Caesar salad with crispy bacon and a poached egg	7.00
Halloumi, pea & mint salad	6.00
Chicken liver parfait, red onion marmalade & toast	5.75
Soused mackerel fillets	7.50
Roast beef, Yorkshire pudding, roast potatoes & vegetables	13.50
Slow roast shoulder of lamb with roast potatoes & vegetables	15.50
Aubergine Parmigiana baked with Mozzarella	10.00
Mushroom risotto with pesto	10.00
Duck confit with sweet potatoes & rocket salad	14.50
Cod fillet with samphire, new potatoes & herb butter	16.50
Bread & butter pudding	6.50
Lemon cheesecake with raspberries	6.50
Chocolate and walnut brownie, chocolate sauce & vanilla ice cream	6.50
Strawberry & vanilla panna cotta	6.50
Sticky toffee pudding, vanilla ice cream	6.50
Pear & almond tart	6.50
Sorbets: raspberry, blackcurrant, mango	6.50
Ice Creams: vanilla, chocolate, pistachio	6.50
Selection of local cheeses	7.50
Pudding Wine – Tabali <i>Late harvest</i> Muscat 2015 Chile (125ml)	5.75
Cafetière Coffee, Decaff	2.50
Tea: English Breakfast, Earl Grey, Green, Camomile, Peppermint	2.00

Food allergies & intolerances: please speak to our staff about the ingredients in your meal, when making your order. Thank you.