

Sunday 30<sup>th</sup> July 2017

LUNCH MENU

Roasted tomato soup	5.50
Caesar salad with crispy bacon and a poached egg	7.00
Cornish Hamoomi, pea & mint salad	6.50
Chicken liver parfait, red onion marmalade & toast	5.75
<b>Roast beef, Yorkshire pudding, roast potatoes &amp; vegetables</b>	<b>13.50</b>
<b>Slow roast shoulder of lamb with roast potatoes &amp; vegetables</b>	<b>16.50</b>
Aubergine Parmigiana baked with Mozzarella	10.00
Pollock fillet with Mediterranean vegetables & sauté potatoes	16.00
Lamb's liver & bacon, mash & vegetables	11.50
Bread & butter pudding	6.50
Summer pudding with cream	6.50
Chocolate and walnut brownie, chocolate sauce & vanilla ice cream	6.50
Strawberry and vanilla panna cotta	6.50
Sticky toffee pudding, vanilla ice cream	6.50
Lemon cheesecake with raspberries	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.