

Sunday 8<sup>th</sup> October 2017

LUNCH MENU

Spiced pumpkin soup	5.50
Chicken liver parfait, red onion marmalade & toast	5.75
Smoked mackerel pate & toast	6.50
Warm goats cheese salad with beetroot & walnut oil dressing	7.00
Pigeon terrine with toasted sour dough	6.50
<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
Mushroom & rocket risotto with pesto	10.00
Cod fillet with fennel & orange salsa & sauté potatoes	16.50
Bread & butter pudding	6.50
Blackberry & apple crumble with cream or custard	6.50
Chocolate and walnut brownie, chocolate sauce & vanilla ice cream	6.50
Vanilla panna cotta with raspberries	6.50
Sticky toffee pudding, vanilla ice cream	6.50
Sorbets: raspberry, blackcurrant, mango	6.50
Ice Creams: vanilla, chocolate, pistachio	6.50
Selection of English 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.