

Sunday 12th November 2017

LUNCH MENU

Leek & potato soup	5.50
Chicken liver parfait, red onion marmalade & toast	5.75
Gravadlax with dill & mustard sauce	9.50
Warm goats cheese salad with beetroot & walnut oil dressing	7.00
Game terrine with cornichons & toast	6.50
Roast beef, Yorkshire pudding, roast potatoes & vegetables	13.50
Slow roast shoulder of lamb with roast potatoes & vegetables	16.50
Aubergine Parmigiana baked with Mozzarella	10.00
Fillet of Hake with Goan curry & rice	16.50
Breast of chicken, tarragon sauce & rice	14.50
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
Praline panna cotta with butterscotch sauce	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.