

Sunday 22nd April 2018

LUNCH MENU

Leek & potato soup	5.50
Gravadlax with dill & mustard sauce	9.50
Warm goats cheese salad with beetroot & walnut oil dressing	7.00
Pigeon & venison terrine with cornichons & toast	6.50
Chicken liver parfait, red onion marmalade & toast	6.00
Roast beef, Yorkshire pudding, roast potatoes & vegetables	13.50
Slow roast lamb shoulder, roast potatoes & vegetables	16.50
Duck confit, spiced sweet potato & rocket salad	15.50
Aubergine Parmigiana baked with Mozzarella	10.00
Hake fillet with Goan curry & rice	16.50
Bread & butter pudding	6.50
Spotted dick & custard	6.50
Chocolate torte, salted caramel sauce & vanilla ice cream	6.50
Rhubarb & ginger panna cotta	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)	6.50
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.