

Sunday 10<sup>th</sup> June 2018

LUNCH MENU

Roasted tomato soup	5.50
Gravadlax with dill & mustard sauce	9.50
Caesar salad with crispy bacon & poached egg	7.50
Pigeon terrine with cornichons & toast	6.50
Chicken liver parfait, red onion marmalade & toast	6.00
<b>Roast beef, Yorkshire pudding, roast potatoes &amp; vegetables</b>	<b>14.00</b>
<b>Roast shoulder of pork, roast potatoes &amp; vegetables</b>	<b>14.50</b>
<b>Slow roast lamb shoulder, roast potatoes &amp; vegetables</b>	<b>16.50</b>
Chicken Caesar salad with crispy bacon & poached egg	11.00
Aubergine Parmigiana baked with Mozzarella	11.00
Sea Bass fillet with an orange & fennel salsa & Jersey Royals	16.50
Bread & butter pudding	6.50
Chocolate torte, salted caramel sauce & vanilla ice cream	6.50
Vanilla panna cotta with strawberries	6.50
Sticky toffee pudding, vanilla ice cream	6.50
Blueberry & almond tart	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
Cafétière 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.