

Sunday 1<sup>st</sup> July 2018

LUNCH MENU

Roasted tomato & red pepper soup	5.50
Dill cured mackerel with dill & mustard sauce	7.50
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>Slow roast lamb shoulder, roast potatoes &amp; vegetables</b>	<b>16.50</b>
Chicken Caesar salad with crispy bacon & poached egg	11.00
Duck confit with roasted sweet potato, rocket & feta salad	15.50
Aubergine Parmigiana baked with Mozzarella	11.00
Hake fillet with grilled Mediterranean vegetables & pesto	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
Lemon cheesecake with raspberries	6.50
Sorbets: mango & passionfruit, raspberry, blackcurrant	6.50
Ice Creams: vanilla, chocolate, pistachio	6.50
Selection of English cheeses	7.50

pudding Wine – Tabali <i>Late harvest</i> Muscat 2016 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.