

Sunday 4th November 2018

LUNCH MENU

Leek & potato soup	5.50
Warm goats cheese & beetroot salad, walnut oil dressing	7.50
Gravadlax with a dill & mustard sauce	9.50
Pigeon terrine with cornichons & toast	6.50
Chicken liver parfait, red onion marmalade & toast	6.00
Roast beef, Yorkshire pudding, roast potatoes & vegetables	14.00
Slow roast lamb shoulder, roast potatoes & vegetables	16.50
Wild duck, celeriac purée, kale & Cumberland sauce	17.50
Aubergine Parmigiana baked with Mozzarella	11.00
Hake fillet with a mussel & prawn risotto	16.50
Bread & butter pudding	6.50
Chocolate and walnut brownie, chocolate sauce & vanilla ice cream	6.50
Blackberry & apple crumble with cream or custard	6.50
Praline panna cotta with a butterscotch sauce	6.50
Sticky toffee pudding, vanilla ice cream	6.50
Pear and almond tart with cream	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.