

Sunday 6th January 2019

LUNCH MENU

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| Parsnip & chestnut soup | 5.50 |
| Warm goats cheese & beetroot salad, walnut oil dressing | 7.50 |
| Gravadlax with a dill & mustard sauce | 9.50 |
| Game terrine with cornichons & toast | 6.50 |
| Chicken liver parfait, red onion marmalade & toast | 6.00 |
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| Roast beef, Yorkshire pudding, roast potatoes & vegetables | 14.00 |
| Slow roast lamb shoulder, roast potatoes & vegetables | 16.50 |
| Breast of pheasant with braised Savoy cabbage with bacon, mash | 14.50 |
| Aubergine Parmigiana baked with Mozzarella | 11.00 |
| Fillet of Cod with a mussel & prawn risotto | 17.50 |
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| 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 |
| Vanilla panna cotta with pear poached in mulled wine & fig sauce | 6.50 |
| Sticky toffee pudding, vanilla ice cream | 6.50 |
| Prune, Armagnac 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 |
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| 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.