

Sunday 3<sup>rd</sup> February 2019

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
Game 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>
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
Bread & butter pudding	6.50
Chocolate and walnut brownie, chocolate sauce & vanilla ice cream	6.50
Spotted dick with custard	6.50
Panna cotta with blood orange	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
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.