

Sunday 8th March 2020

LUNCH MENU

Leek & potato soup	5.75
Goat's cheese & beetroot salad, walnut oil dressing	7.50
Chicken liver parfait, red onion marmalade & toast	6.00
Game terrine with cornichons & toast	6.50
Gravadlax with dill & mustard sauce	9.95
Roast beef, Yorkshire pudding, roast potatoes & vegetables	14.50
Slow roast lamb shoulder, roast potatoes & vegetables	16.50
Smoked haddock, salmon & prawn fish pie, vegetables	14.00
Aubergine Parmigiana baked with Mozzarella	11.50
Mushroom Korma with rice	11.50
Duck confit with 'cassoulet' beans	15.50
Bread & butter pudding	6.75
Chocolate torte with salted caramel sauce & vanilla ice cream	6.75
Blueberry friands with cream	6.75
Apple crumble with cream or custard	6.75
Blood orange panna cotta	6.75
Sticky toffee pudding, vanilla ice cream	6.75
Sorbets: mango & passionfruit, raspberry, blackcurrant	6.75
Ice Creams: vanilla, chocolate, pistachio	6.75
Selection of English cheeses	7.75
Pudding Wine – Palazzina <i>Moscato d'Asti</i> 2015 (125ml)	6.75
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.