

Sunday 20th September 2020

LUNCH MENU

Leek & potato soup	5.50
Goats cheese & beetroot salad with a walnut oil dressing	7.50
Smoked mackerel pâté with toast	5.75
Chicken liver parfait with red onion marmalade & toast	6.00
Gravadlax with a dill & mustard sauce	9.50
Roast beef, Yorkshire pudding, roast potatoes & vegetables	14.00
Slow roast lamb shoulder, roast potatoes & vegetables	16.00
Vegetable stir fry with hoisin & noodles	12.00
Red Thai fish curry with rice	15.50
Lamb's liver & bacon with mash & vegetables	14.00
Bread & butter pudding	6.50
Chocolate & walnut brownie, chocolate sauce & vanilla ice cream	6.50
Vanilla panna cotta with raspberries	6.50
Apple & blackberry crumble with cream or custard	6.50
Sticky toffee pudding, vanilla ice cream	6.50
Sorbets: mango, raspberry, blackcurrant	6.50
Ice Creams: vanilla, chocolate, pistachio	6.50
Selection of English cheeses & biscuits	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.