

## Sunday 13<sup>th</sup> December 2020

### LUNCH MENU

Celery & celeriac soup	5.50
Goats cheese & beetroot salad with a walnut oil dressing	7.50
Chicken liver parfait with red onion marmalade & toast	6.00
Gravadlax with a dill & mustard sauce	9.50
<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>
Aubergine Parmigiana baked with Mozzarella	12.00
Smoked haddock, salmon & prawn fish pie, vegetables	14.50
Venison with celeriac purée, kale & game sauce	18.00
Bread & butter pudding	6.50
Chocolate & walnut brownie, chocolate sauce & chocolate ice cream	6.50
Chocolate torte, salted caramel sauce, vanilla ice cream	6.50
Apple crumble with cream or custard	6.50
Sticky toffee pudding, vanilla ice cream	6.50
Sorbets: mango, raspberry, lemon	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.