

## Sunday 29<sup>th</sup> August 2021

### LUNCH MENU

|   |              |
|---|--------------|
| Roasted tomato & red pepper soup                                      | 5.75         |
| Caesar salad with crispy bacon & poached egg                          | 7.25         |
| Smoked mackerel pâté with toast                                       | 6.25         |
| Chicken liver parfait, red onion marmalade & toast                    | 6.50         |
| Gravadlax with a dill & mustard sauce                                 | 9.75         |
| <b>Roast beef, Yorkshire pudding, roast potatoes &amp; vegetables</b> | <b>14.50</b> |
| <b>Slow roast lamb shoulder, roast potatoes &amp; vegetables</b>      | <b>18.50</b> |
| Aubergine Parmigiana baked with Mozzarella                            | 12.50        |
| Mediterranean vegetable caponata with cannellini beans                | 12.50        |
| Fillet of salmon with caponata (as above)                             | 17.50        |
| Chicken Caesar salad with crispy bacon & poached egg                  | 12.50        |
| <br>  |              |
| Bread & butter pudding  | 6.75         |
| Chocolate & walnut brownie, chocolate sauce & vanilla ice cream       | 6.75         |
| Summer pudding with cream   | 6.75         |
| Vanilla panna cotta with strawberries                                 | 6.75         |
| Sticky toffee pudding, vanilla ice cream                              | 6.75         |
| Sorbets: mango & passionfruit, lemon, raspberry                       | 6.75         |
| Ice Creams: vanilla, chocolate, pistachio                             | 6.75         |
| <br>  |              |
| 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.