

Sunday 17th October 2021

LUNCH MENU

Spiced pumpkin soup	5.95
Smoked mackerel pâté with toast	6.75
Chicken liver parfait, red onion marmalade & toast	6.95
Warm goat's cheese & beetroot salad, walnut oil dressing	8.75
Gravadlax with a dill & mustard sauce	9.95
Roast beef, Yorkshire pudding, roast potatoes & vegetables	15.50
Slow roast lamb shoulder, roast potatoes & vegetables	19.50
Aubergine Parmigiana baked with Mozzarella	13.50
Mushroom Korma with rice	13.50
Salmon fillet with herb roast potatoes, leeks & tarragon sauce	17.50
Bread & butter pudding	7.50
Chocolate & walnut brownie, chocolate sauce & vanilla ice cream	7.50
Blackberry & apple crumble with cream or custard	7.50
Praline panna cotta with butterscotch sauce	7.50
Sticky toffee pudding, vanilla ice cream	7.50
Sorbets: mango & passionfruit, lemon, raspberry	7.50
Ice Creams: vanilla, chocolate, pistachio	7.50
Selection of English cheeses & biscuits	8.50
Pudding Wine – Palazzina <i>Moscato d'Asti</i> 2015 (125ml)	7.50
Cafetière Coffee, Decaff	2.75
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.