

# SUNDAY LUNCH

12PM - 4PM



## STARTERS

*(V) Compressed duo of melon, whisky & watermelon gel, blue cheese mousse & beetroot crisps £6.50*

*Home gin cured salmon, avocado slaw & watercress salad £10.95*

*Ham hock terrine, spiced apple & ginger chutney in a cider reduction £8.50*

*(V) Roast celeriac soup & stilton croutons £6.50*

*Mussels in chablis & shallot cream £8.95*

*Peppered mackerel pate on pickled cucumber carpaccio & caper berries £8.95*

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## MAINS

*Roast sirloin of local beef, roast roots, roast potatoes, yorkshire pudding with a rich red wine gravy £15.95*

*Roast leg of lamb infused with rosemary, potato & celeriac fondants, creamy leeks with redcurrant & port sauce £18.95*

*Roasted chicken breast, pancetta crisps, creamy sage mash & madeira gravy £15.95*

*(V) Winter roots nut roast, spiced yoghurt & cranberry dressing £10.95*

*(V) Winter vegetable wellington, parsnip puree & sherry sauce £10.95*

*Baked salmon fillet, fennel puree, saffron crushed potatoes £15.95*

*(All served with a selection of seasonal vegetables)*

## DESSERTS

*Spiced apple crème brulee, cinnamon shortbread biscuit & salted caramel sauce £6.95*

*Warm chocolate brownie with clotted cream £6.95*

*Black forest & kirsch soaked cherry's £6.95*

*Lemon tart, with gin & berries coulis £7.50*

*Cheese Selection*

*If you are concerned about food allergies please ask a member of our team for assistance*