

SUNDAY LUNCH

2 COURSES • £17.95 PER PERSON | 3 COURSES • £20.95 PER PERSON

Starters

ROAST BUTTERNUT SQUASH SOUP (V)

SUN-DRIED TOMATO & GOAT'S CHEESE ARANCINI
sweet chilli dressing, house salad

HAM HOCK TERRINE
piccalilli, sourdough croûtes, rocket salad

SMOKED SALMON & PRAWN PLATTER
lemon mayonnaise, herb salad

Mains

Served from the Carvery Table:

ROAST TOPSIDE OF BEEF | ROAST TURKEY | ROAST LOIN OF PORK
*roast & mashed potato, broccoli, cauliflower cheese,
crushed carrots, sage & onion stuffing, Yorkshire pudding, gravy*

Served from the Kitchen:

GRILLED SEA BREAM FILLET
spinach & garlic cream

ROAST VEGETABLE & TOFU LINGUINE (V)
light tomato & basil sauce

Desserts

CLASSIC TIRAMISU

WARM CHERRY & ALMOND TART
vanilla bean custard

LEMON & WHISKY CHEESECAKE
seasonal berries, chantilly cream

SELECTION OF ENGLISH CHEESES • £1.95 supplement
crapes, celery, sourdough biscuits, Westmorland chutney

To finish your meal:

FRESHLY BREWED COFFEE • from £2.50

RUBY PORT • from £3.35

*PLEASE NOTE THIS MENU MAY CONTAIN PRODUCTS OF COMMON FOOD ALLERGIES.

PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION.