



SAMPLE SUNDAY LUNCH

Roasted Tomato & Basil Soup (V)

Smoked Chicken Caesar Salad, Sourdough Croutons, Parmesan Cheese

Beetroot, Brie & Red Onion Tartlet, House Salad, Balsamic & Olive Oil Dressing (V)

Homemade Ham Hock Terrine, House Salad, Toasted Bread, Piccalilli

Roast Topside of Beef, Roast Turkey, Roast Loin of Pork

Roast & Mashed Potato, Broccoli, Cauliflower Cheese, Crushed Carrots, Sage & Onion

Stuffing, Yorkshire Pudding, Gravy

FROM THE KITCHEN

Pan Fried Chalk Stream Trout, Crushed New Potatoes, Lemon, Chive Butter Sauce

Chestnut Mushroom, Pea & Asparagus Risotto, Goats Cheese Bon Bon (V)

Dark Chocolate & Raspberry Marquise, Homemade Honeycomb, Vanilla Chantilly Cream

Classic Summer Pudding, Berry Coulis, Pouring Cream

Warm Spiced Pear & Rhubarb Crumble, Vanilla Ice Cream

English Cheese, Grapes, Celery, Sourdough Biscuits, Westmorland Chutney

£1.95 supplement

Why not try a glass of Ruby Port £3.35

Freshly Brewed Coffee £2.50 | Espresso £3 | Cappuccino £3.20 | Latte £3.20 | Tea £2.50

2 COURSES | £19.95 PER PERSON

3 COURSES | £23.95 PER PERSON

V- Denotes Vegetarian

**Please note this menu may contain products of common food allergies.*