



SAMPLE SUNDAY LUNCH MENU

Starters

Broccoli & Stilton Soup

~

Wild Mushroom & Gruyère Cheese Tartlet

~

Prawn & Salmon Fishcake with Asparagus Sauce

~

Liver & Bacon Salad en Croute

~

Mediterranean Vegetables with Feta Salad

Mains

Roast Sirloin of Beef served with Yorkshire Pudding and a Rich Red Wine Gravy

~

Roast Leg of Lamb served with Yorkshire Pudding and a Thyme & Red Currant Gravy

~

Roast Loin of Pork served with Crackling & Apple Sauce

(The above Roasts are served with Vegetables and Roast Potatoes)

~

Smoked Haddock with Black Olive Mash, Baby Carrots and Savoy Cabbage

~

Nut Loaf served with Vegetables, Roast Potatoes & Yorkshire Pudding (v)

~

Mixed Vegetable Terrine with Garlic, Basil & Sun-blushed Tomato Sauce
and Parmentier Potatoes (v)

..oOo..

Selection of Homemade Desserts/Cheese & Biscuits (see over)

Bread for 2 £1.00

Desserts

Chocolate Brownie Served with Vanilla Ice Cream

~

Banoffee Pie

~

Lemon Tart with Mango Sorbet

~

Bread & Butter Pudding

~

Passion Fruit Cheesecake

~

Selection of Ice Creams or Sorbets

Cheese Board

Maryland Farm Mature Cheddar

Somerset Brie

English Blue Stilton

Served with Biscuits, Grapes & Tomato Chutney

2 Courses - £17.95

3 Courses - £21.95

Liqueur Coffees

£4.75

Irish – Jameson’s Whiskey

Calypso – Tia Maria

Seville – Cointreau

French – Courvoisier VS

Gaelic – Bell’s Whisky

Italian – Amaretto

Bailey’s – Bailey’s Irish Cream

Highland – Drambuie

Russian – Vodka

We also offer a range of Ports, Brandies & Liqueurs

Our dishes are all homemade from fresh market and farm produce, locally sourced wherever possible.

A discretionary service charge of 10% will be added to your bill.

We kindly request that diners refrain from using their mobile phone in the restaurant. Thank you.