



## SAMPLE SUNDAY LUNCH MENU

Homemade Soup of the Day

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Classic Caesar Salad

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Deep Fried Whitebait with Lemon Mayonnaise

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Smoked Mackerel Pâté Served with Red Onion Marmalade

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Melon & Parma Ham with a Lemon Poppy Seed Dressing

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Roast Prime Rib of English Beef

Served with Roast Potatoes, Yorkshire Pudding and a Rich Red Wine Gravy

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Roast Leg of English Lamb

Served with Roast Potatoes, Yorkshire Pudding and a Honey & Mint Gravy

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Roast Loin of Pork Served with Apple Sauce

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Grilled Fillet of Cod with Prawn & Cucumber Butter

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Mushroom, Leek and Blue Cheese Tart

*(All main courses are served with a selection of fresh seasonal vegetables)*

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

**Bread for 2 £1.25**

**2 Courses - £17.95**

**3 Courses - £21.95**

## Dessert Selection

Chocolate & Baileys Pot

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Sticky Toffee Pudding & Vanilla Ice Cream

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Crème Caramel with Soft Fruits

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Strawberry Pavlova

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Chocolate Brownie with Chocolate Ice Cream

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Selection of Ice Creams or Sorbets

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## Cheese Selection

Maryland Farm Cheddar

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Somerset Brie

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Golden Cross Goats Cheese

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Celtic Promise

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Oxford Blue

Served with Biscuits, Fresh Grapes & Tomato Chutney

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 diners to refrain from using their mobile phone in the restaurant.**