



SUNDAY LUNCH MENU 4th August

Soup of the Day

Ham Hock Terrine, Piccalilli, Wild Rocket & Sourdough Crisps
Creamy Mushroom & Perl Las Bruschetta, Crispy Leeks
Chilli & Coriander Mixed Fish "Fishcake", Asian Slaw & Asian Dressing
Chicken Caesar Salad, Anchovies, Croutons, Parmesan

Traditional Roast Beef, Yorkshire Pudding, Roast Potatoes and Beef Gravy
Pan Fried Chicken Breast Supreme, Mash Potatoes, Red Wine Sauce
Roasted Loin of Pork, Roast Potatoes, Apple Compote & Cider Sauce
28 Days Dry Aged Welsh Black Sirloin Steak (£7 supplement)
Balsamic Tomato, Flat Mushroom, Skinny Fries, Battered Onion Rings
Grilled Plaice Fillet, Samphire, New Potatoes, Capers, Dill & Crayfish Tail Sauce
Summer Vegetables Risotto, Parmesan, Primrose Farm Organic Leaves

All Served with a Selection of Seasonal Vegetables

Dessert wine

125ml Hermanos Torrontes, Argentina 2016 4.50

To finish

Summer Fruits Pavlova – Chantilly Cream
"Lemon Meringue Tart, Italian Meringue, Raspberry Sorbet
Sticky Toffee Pudding, Butterscotch Sauce, Clotted Cream Ice Cream
Homemade Choux Pastry Profiteroles, Chocolate Sauce, Cream
Selection of Ice Creams, Chocolate, Vanilla, Strawberry & Cream

Fresh Brewed coffee with truffles 3.50

1 course £16.00 | 2 courses £19.50 | 3 course £23.50

Childs course £7.95 – 10 years & under (includes 1 scoop of ice cream for dessert)