



## SUNDAY LUNCH MENU: MAY 26TH

2 courses £19 or 3 courses £22

### TO BEGIN

Homemade Soup of the Day, Warmed Bread

Ham, Black Pudding, Poached Egg, Wholegrain Mustard Cream Sauce

Cauliflower Nuggets, Cashew Crème, Tomato Salsa

Smoked Salmon, Torched Asparagus, Whipped Horseradish Cream

Spring Salad; Gem Lettuce, Apple, Radish, Peas, Asparagus, New Potato, Caesar Dressing & Crispy Brie Bites

Game Terrine, Celeriac, Prune Purée

### TO FOLLOW

Roast Beef, Yorkshire Pudding, Gravy

Roast Leg of Lamb, Mint Sauce, Gravy

Roast Chicken in Bacon, Stuffing, Gravy

Vegetable Wellington, Vegetarian Gravy

All the above served with Roast & Mashed Potatoes, Celeriac Purée, Roasted Carrots & Parsnips,  
Spring Cabbage, Cauliflower Cheese

Pasta, Courgette Ribbons, Buffalo Mozzarella, Cherry Tomatoes, Rocket

Red Mullet Fillets, Baby Leaf Salad, New Potatoes, Peas, Broad Beans, Asparagus,  
Tomato & Avocado Salsa

### TO FINISH

Today's Cheesecake

Sticky Toffee Pudding, Ice Cream or Custard

Piña Colada Panna Cotta

Apple Crumble, Ice Cream or Custard

Roasted Rhubarb & Ginger Eton Mess

Ice Cream & Sorbet Selection

We are always happy to discuss individual dietary requirements, intolerances and allergies (gf, dairy-free etc).  
Please speak to one of our members of staff and we will do everything we can to adapt dishes for your requirements.  
Please note this may alter the dish from the description offered – please ask if in doubt.