

SUNDAY LUNCH MENU



Homemade cider & onion soup

Smooth Chicken liver pate accompanied with orange chutney, rosemary Focaccia & petit salad

Rosette of galia melon, with fresh fruits & sorbet

Pan-fried sea bream served on confit of red onions

Duck spring rolls served with sweet onion, chilli & coriander dressing and cucumber salad

Black pudding and creamed leek tartlet topped with poached egg and balsamic reduction



Roast Sirloin of Beef served with traditional accompaniments (usually served pink)

Shank of lamb pot roasted and served in braising liqueur

Roasted loin of pork stuffed with bramley apples and bury black pudding, served with calvados sauce

Darn of salmon with a lemon & herb buerre blanc

Breast of chicken cooked in BBQ sauce topped with mozzarella cheese

Crispy fillet of Seabass surrounded with dill & spring onion sauce

Chefs special - please ask



Home made sticky toffee pudding served with vanilla ice cream and butterscotch sauce

Homemade cream filled choux buns drizzled with warm dark chocolate sauce

Baked ginger & chocolate cheesecake served with crème fraîche & red berry compote

Vanilla panacotta complimented with minted strawberries and coulis

Raspberry crème Brulee served with shortcake biscuits and fresh fruits

Steamed chocolate filled sponge pudding served with hot chocolate sauce



Coffee £1.00 per Person

2 Courses £11.95

3 Courses £13.95

