

SAMPLE SUNDAY LUNCH MENU

2 COURSES £17.50 3 COURSES £22.95

STARTERS

(v) Sliced galia melon drizzled with port syrup

(v) Cream of tomato soup

Smooth duck and orange pate served with toast

Deep fried blanched white bait with tartar sauce and spicy dip

Warm salad of grilled bacon and sauté potatoes with mozzarella and marinated Greek olives

MAINS

Roast English sirloin of beef with Yorkshire pudding and a red wine jus

Gently roasted free range pork tenderloin, with prune sauce

Chargrilled marinated chicken supreme with a tomato and sage sauce

Pan fried sea bream on a light white wine and dill sauce

(v) Buckwheat pancakes layered with aubergine, courgette and mature cheddar cheese

DESSERTS

Light vanilla cheesecake served with red fruit compote

(v) Orange flavoured bread and butter pudding with Cointreau soaked raisins

(v) Dark chocolate tart with chocolate ice cream and biscuit crumb

(v) Fresh fruit pavlova resting on a mango puree

(v) Selection of English and continental cheese with celery and grapes

(£2.00^{SUPP})

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(v) Fresh tea or coffee with mints £2.50

(v) Suitable for vegetarians

Some of our menu items contain nuts and other allergens.

Some menu items may also contain small fruit stones and fine bones.

There is a small risk that tiny traces of these may be in any other dish or food served here.

Please ask one of our team for more information.

