Sample Menu – Sunday Luncheon
3 courses £24.95, 2 courses £19.50, £12.80 for children 12 years & under

Starters
(V) Salad rustic with crispy bacon, poached free-range egg & croutons. (So,W,Mu,Mi)
(V) Sliced seasonal melon dressed with an apricot coulis.
Scottish smoked salmon plater with a lemon & lime dressing. (Mu,F)
Poached pear & air-dried ham topped with blue cheese crumbs. (Mi,Mu)
(V) Cream courgette & pea soup.

Mains
Roast 21-day mature sirloin of English beef with Yorkshire pudding & red wine sauce (G,W,E,Mi)
Oven roasted supreme of chicken served with a rich shallot & thyme sauce. (Mi)
Grilled fillet of sea bass on a light citrus sauce. (F,Mi)
Gently roasted leg of Welsh lamb served with a traditional redcurrant & mint sauce. (Mi)
(V) Mille-feuille of crispy polenta with roasted vegetable & tofu. (Mi,E)

Desserts
(V) Orange bread and butter pudding made with Cointreau soaked raisins (Mi,E,W,G,So)
(V) Choux buns filled with Chantilly cream & coated with dark chocolate sauce. (Mi,W,E)
(V) Tangy lemon tart resting on a red fruit coulis. (Mi,W,E)
Warm Bramley apple pie served with vanilla ice cream. (W,Mi,E)
Selection of cheeses with celery, grapes & biscuit (Mi,W,G,Cel) £2.50 Supplement

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Tea or coffee with mint (Mi)

(V) – Vegetarian

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 members for more information.