



SUNDAY LUNCH

STARTER

GARLIC VELOUTÉ

Chive Oil

CHICKEN & DUCK TERRINE

Blood Orange ,Chicory

BEETROOT & GOAT CHEESE TARTLET

Orange Glaze

MAINS

Choice of Roasted Meat With Roasted Potatoes, Seasonal Vegetables, Red Wine Jus

ROAST SIRLION OF BEEF

ROASTED PORK LOIN

GUINEA FOWL

PAN ROASTED SALMON

Cap puree , Roasted Carrot , Herbs Buerre Blanc

VEGETABLE & NUT ROAST

Herb Buttered New Potatoes, Seasonal Vegetables

SIDES

Braised Red Cabbage £6.00 Truffle Cauliflower Cheese£6.00

DESSERTS

STICKY TOFFEE PUDDING

Sticky Toffee Sauce , Clotted Cream Ice-Cream

LEMON AND LIME SOUFLÈ CHEESECAKE

Mango Sorbet

BLUE CHEESE MOUSSE

Baby Eccels Cake

Three Courses £45 Two Courses £40

If you are affected by a food allergy or intolerance, please note the following content abbreviations for your reference.