



## **SAMPLE SUNDAY LUNCH MENU**

### **STARTERS £11.50**

#### **Masala Argentinean prawns**

Coconut & ginger sauce, squid ink tapioca crisp, sunflower shoots

#### **Glazed pig's cheek**

Curried apple emulsion, celeriac & apple remoulade

#### **Chicken liver parfait**

Red onion marmalade, toasted brioche, crispy chicken skin

#### **Smoked trout**

In house smoked trout, beetroot, Granny Smith, horseradish, dill emulsion, crispy capers

#### **British Asparagus**

Panko hen's egg, wild garlic emulsion, serrano ham, parmesan

#### **Cauliflower dumplings (v)**

Caramelised cauliflower, sweet chilli dressing, sushi ginger

#### **Carrot, ginger & honey soup £7.95**

coriander, warm ciabatta

### **MAINS**

#### **English Spring lamb rump (served pink) £19.95**

Roast potatoes, seasonal vegetables, Yorkshire pudding, gravy

#### **Roast Black Angus sirloin of beef (medium rare) £19.95**

Roast potatoes, seasonal vegetables, Yorkshire pudding, gravy

#### **Roast pork belly £18.95**

Bramley apple & rhubarb sauce, crackling, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy

#### **Roast chicken breast £18.95**

Pancetta, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy

#### **Stone bass fillet £20.95**

Crushed Jersey Royal potatoes, Scottish mussels, serrano ham wafer, dill sauce

#### **Yeast glazed celeriac fondant (v) £18.95**

Torched Golden Cross, goat's cheese bon bon, burnt apple, toasted hazelnuts, crushed Jersey Royals, soy

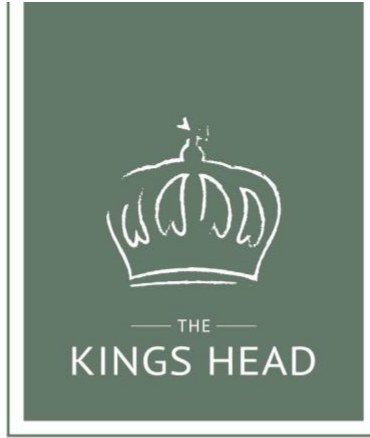
#### **Steak burger £18.95**

Served medium rare, chef's brioche bun, hand cut chips, mayonnaise, smoked mozzarella,

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### **Children under 12**

**£10.95**

#### **Roast beef or chicken**

Roast potatoes, seasonal vegetables, Yorkshire pudding, gravy

#### **Cod goujons or sausages**

French fries & garden peas

#### **Ice cream £3.50**

Vanilla ice cream, Oreo biscuit, mini marshmallows

### **CHEF'S DESSERTS £9.95**

#### **Chocolate fondant**

Madagascan vanilla ice cream,  
Griottines, (Morello cherries in Kirsch)

#### **English macerated strawberries**

Strawberry cheesecake ice-cream sandwich, elderflower jelly,  
torched marshmallow

#### **Sticky toffee pudding**

Miso caramel sauce, banana ice cream

#### **Coconut Mousse**

Fresh mango, passionfruit gel, lime tuille

### **Ice cream & sorbets (2 scoops) £7.50**

#### **Ice creams**

Vanilla, chocolate, coffee & walnut, cinnamon, malted,  
Licorice & blackcurrant

#### **Sorbets**

Raspberry, coconut, rhubarb

#### **English cheese & biscuits/crackers £10.95**

Montgomery cheddar, Cashel blue, Isle of Wight soft

**Dessert wine: - Late Harvest – Viognier/Sauvignon Blanc Chile**

**375ml bottle £15.95 125ml glass £6.95**

***PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES***

**SERVICE AT YOUR DISCRETION**

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