

Sunday Lunch

Soup of the Day served with a Cob Roll
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Barbeque Marinated Chicken Wings with a Blue Cheese Dip
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Serrano Ham with Celeriac Remoulade, Capers and Rocket
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Smoked Trout Caesar Salad finished with a Hard Boiled Egg and Parmesan Shavings
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Potted Rilette of Salmon with Pickled Cucumber and Granary Toast
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Goats Cheese and Apple Cakes with Herb Crème Fraîche
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Roast Fore Rib of English Beef
with Roast Potatoes, Seasonal Vegetables and a Yorkshire Pudding
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Roast Rack of Dingley Dell Pork with Roast Potatoes, Apple Sauce and Seasonal Vegetables
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Deep Fried Line Caught Cod in Adnams Beer Batter with Peas and Hand Cut Chips
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Fillet of Smoked Haddock with Herb Crushed New Potatoes, Sugar Snap Peas,
Lightly Poached Egg and a Wholegrain Mustard Sauce
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Whole Grilled Black Bream served on a Warm Potato, Chorizo and Artichoke Salad
with a Vierge Sauce
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Chestnut Mushroom and Spinach Risotto with a Rocket and Parmesan Salad
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Double Chocolate and Raspberry Roulade with Chocolate Ice Cream
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Iced Indian Kulfi with a Citrus Confit
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Traditional Spotted Dick with Vanilla Crème Anglaise
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Rhubarb Trifle with Ginger Biscuits
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A Selection of Cheeses and Biscuits with Grapes, Celery and Chutney
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A Selection of Ice-Creams and Sorbets
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Tea or Coffee
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Starters £5.25 – Main Courses £12.25 – Desserts £5.25

Tea and Coffee is complimentary with every 3 course Luncheon