



Sunday Lunch Menu

Cream of parsnip and apple soup, with homemade bread

Duck liver and smoked bacon pate, fruit chutney and toasted brioche

Local ham hock and mustard terrine, pickled vegetables, pea puree, and leaf salad

Salad of home smoked salmon and prawns, with Marie Rose sauce and coriander soda bread

Pan-fried King Scallops, cauliflower puree, , and curry oil (supp £3.50)

Trio of deep fried cheeses, Camembert, skinless goat's and mozzarella, with homemade sweet chilli dip and side salad

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Roast sirloin of Herefordshire beef, with Yorkshire pudding and rich gravy

Roast leg of Welsh lamb, studded with garlic and rosemary, with a rich gravy

Breast of free range chicken, stuffed with apricots and roasted garlic, smoked bacon cassulet and creamy mash

Fillet of sea bream, roasted sweet potato, samphire, and a chive and white wine sauce

Fillet of salmon, scallop roe mousse new potatoes, spinach and a tomato and ginger sauce

Puff pastry parcel of artichoke and sun-dried tomatoes, with creamy mash fennel and a leek sauce



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Sticky toffee pudding with rich toffee sauce and vanilla pod ice-cream

Glazed dark chocolate tart, with mocha ice-cream

Braised Braeburn apples topped with a cinnamon crumble, with a calvados ice-cream

Raspberry and vanilla crème brulee, served with homemade short bread

Iced mango parfait, strawberry and mango salad, coconut sorbet.

Vanilla and ginger pannacotta with new season rhubarb, rhubarb sorbet and brandy snap

Selection of French and English cheeses, with homemade chutney and biscuits
(£3.00 supp)

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1 Course £14.95

2 Courses £19.95

3 Courses £25.50