

Sunday Lunch Menu

Lunch 3 courses £19.95 / 2 courses £17.95

STARTERS

Soup of the of the day (V)

Please ask your waiter

Satay chicken

Homemade satay chicken, risotto mozzarella ball served with naan bread

Mussels

Mussels cooked in a creamy cider sauce, bread and butter

Camembert

Baked camembert, roasted garlic, rosemary, served with fig chutney and baguette

Fishcake

Smoked haddock and Applewood cheese fishcake, poached egg and Hollandaise sauce

King scallops +£4

King scallops served with parsnip puree, smoked duck and sweet chilli

MAIN COURSE

Seabass

Pan fried fillet of seabass, goan curry sauce, cherry tomatoes, black risotto and samphire

Polenta (V)

Polenta served with goats cheese and beetroot

Venison +£3

Venison steak served with Dauphinois potatoes, cranberry sauce, curley kale and glazed carrots.

Ribeye +£4

Grilled dry aged ribeye steak, tomato, mushroom, green salad and French fries
Pepper or Bearnaise sauce

Lamb cannon +£3

Roast cannon of lamb, pea and mint puree, lamb jus, fine beans and Fondant potatoes

Sunday Roast

Your typical Sunday Beef Roast, roast potatoes, Yorkshire pudding and carrot served with all the trimmings

DESSERTS

Crème brulee of the day

Please ask your waiter

Brownie

Chocolate, nut and rye brownie served with crème anglaise

Sticky toffee pudding

Warm sticky toffee pudding served with caramel sauce and vanilla ice cream

Cheeseboard +£3

Selection of cheese served with grapes, celery, apricot chutney and biscuits

Walnut and raspberry pie

Walnut and raspberry pie, salted maple ice cream

SIDES £2.95

Cream spinach

Fine beans with sauté shallots

Roasted butternut squash and wild mushroom

NIBBLES

Selection of Bread and Butter £3.00

Mixed Olives £2.95

WINE SUGGESTIONS

Saumur Rouge Affinite Domaine de la Guilloterie **Red**,

France

Bottle £23.00

Pure carbenet franc but vinified in less of a “served chilled” kind of way than some. Serious Bordeaux alternative. Grilled or cured meats.

Roero Arneis Pescaja, **White**, Spain

Bottle £26.00

A classic wine in Piedmont but much less known over here. Rich, full, spicy and with a hint anise. Special wine. Risotto, hard cheese or cured meat.

Please tell the management if you have any allergies