

SUNDAY LUNCH MENU

BITES

Home baked breads served with French butter and tapenade £2.50

Marinated olives £3 / Smoked almonds £3

TO SHARE

Whole baked camembert with fresh bread £12

STARTERS

Pan fried pigeon breast, roasted beets, blackberry sauce £8.00

Truffle honey and goats cheese mousse, artichoke, toasted pine nuts, rocket salad £7.50

Pressed guinea fowl terrine, apricot puree, confit onions, toasted hazelnuts £7.50

Sautéed king prawns, coriander, heritage tomato salsa £8.00

MAINS

Roast Rump of Beef roast potatoes, cauliflower cheese, Yorkshire pudding, red wine gravy £16

Pan fried fillet of hake, chickpea and chorizo, cauliflower, piquillo pepper cream £17

Mushroom tortellini, spinach, truffle oil, rocket salad (v) £16

Confit pork belly, sweet potato puree, wild mushrooms, red wine sauce £17

Rump of lamb and lamb merguez sausage, crushed potatoes, ratatouille, rosemary jus £21

SIDE ORDERS

Rocket salad, shaved parmesan and balsamic reduction

Mixed leaves and mustard dressing

French fries

Onion rings

£2.50

New potatoes, chive butter

Mixed greens

£3.50

DESSERTS £7.50

Sticky toffee pudding, toffee sauce,
Cornish clotted cream (v)

Dark chocolate torte, white chocolate honeycomb,
clementine sorbet (v)

Roasted plum, pistachio sponge, blackberry sorbet
(v)

Lemon posset, blackberries and raspberries,
shortbread biscuits (v)

CHEESE

Choice of three cheeses £8.80 / five cheeses £10
Served with chutney, membrillo, biscuits

Tor

Surprisingly deep and complex goats cheese

Camembert

Full fat traditionally made

Blue D'Auvergne

Sweet, salty and intense

Oak Smoked Cheddar

*Matured for twelve months and smoked over oak
chips*

Reblechon de Savoie

Lovely smooth and subtle texture

*Please advise us of any food allergies or intolerances as we will be happy to cater for you individually
V - Vegetarian*

EVERY TUESDAY EVENING

Two 6oz rump steaks, fries, mushroom, tomato and salad
with a bottle of red or white wine all for £30

Or 8oz sirloin steaks £45