

SUNDAY LUNCH MENU

BITES

Home baked breads served with French butter and tapenade £2.50

Marinated olives £3 / Smoked almonds £3

STARTERS

Oak roast salmon rillette, fennel, orange, aioli £10

Grilled mackerel, harissa butter, kohlrabi salad £8

Ham hock terrine, apple puree, brioche £9

Pickled beetroot and feta salad, pine nuts, pomegranate dressing £8 (v)

Pumpkin ravioli, chestnut, parmesan and sage cream £8 (v)

MAINS

Roast local bronze turkey, roast potatoes, vegetables, seasonal trimmings, bread sauce, roast gravy £17

Braised blade of beef, puy lentils and morteau sausage, heritage carrots, red wine sauce £18

Pan fried Cornish cod, crushed potato, Cavolo Nero, curry cream, apple and watercress £18

Pan fried sea bream, crushed potatoes, leek fondue, lobster sauce £20

Wild mushroom risotto, rocket salad and parmesan (v) £17

SIDE ORDERS

Rocket salad, shaved parmesan and balsamic reduction

Mixed leaves and mustard dressing

French fries

Onion rings

£3.00

New potatoes, chive butter

Mixed greens

£3.50

DESSERTS £8.50

Wesley House Christmas pudding, brand crème anglaise (v)

Dark chocolate torte, poached cherries & caramel ice cream (v)

Poached pear, praline parfait, almond crumble (v)

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

Vin Santo del chianti (Nicodemo 2009, 50ml) with dipping biscotti £5

CHEESE

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

Driftwood

Ash coated goat cheese

Camembert

Full fat traditionally made

Stilton

Sweet, mild and creamy

Reblochon de Savoie

Lovely smooth and subtle texture

Montgomery cheddar

Rich, nutty flavour

*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 £35

Or 8oz sirloin steaks £45