



SUMMER SUNDAY MENU

12pm-5pm

2 COURSES £16 | 3 COURSES £19

TO START

Soup of the Day with Homemade Fresh Bread

pHure Gin Cured Salmon, Pickled Fennel, Brown Shrimp, Lamb's Lettuce with a Lemon Dressing

Scottish Mussels and Clams in a Coconut based Curry Broth

Heirloom Tomato Salad with Goats Cheese Mousse and Black Olive Soil

Braised Belly Pork, Apple Purée, Crispy Crackling and Red Wine Jus

MAINS

Choice of Roast Topside of Beef, Belly Pork, Roasted Chicken Supreme or Roast Yorkshire Lamb

All Served with Roast Potatoes, Creamy Mash, Yorkshire Pudding, Seasonal Vegetables

and Lashings of Gravy

Baked Spinach and Ricotta Cannelloni, Basil Gratin, Creamy White Wine Sauce served with

Garlic Bread and Dressed Mixed Leaf

Seared Salmon Fillet, Chive Crushed New Potatoes, Wilted Spinach and a Hollandaise Sauce

Slow Roasted Lamb Henry, Buttered Savoy Cabbage, Peas, Fondant Potatoes and a Red Wine Jus

SIDES & SAUCES

£3

Lemon Buttered Asparagus | Jersey Royal Potatoes | Sautéed Garlic Wild Mushrooms

Rocket & Parmesan Salad | Dauphinoise Potatoes | Hand Cut Chips |

Brandy & Peppercorn Sauce | Blue Cheese Sauce | Garlic Butter

Please let us know of any Allergens - Gluten Free and Dairy Free Menu Available



SUMMER SUNDAY DESSERT MENU

Strawberry Gin Eton Mess, Strawberry Gin Coulis, Vanilla Chantilly Cream, Meringue and Fresh Mint

Double Chocolate Brownie, Chocolate Textures and Lemon Balm with Salted Caramel Ice Cream

Trio of Cheese - Selection of 3 Cheeses served with Artisan Biscuits, Chutney, Apple & Grapes

Grains 99 - Vanilla Crumb, Vanilla Pod Ice Cream, Fresh Strawberry with a Dark Chocolate Shard

After Dinner Drinks

Tea	£1.95	Baileys	£3.30
Speciality Tea`s	£2.50	Tia Maria	£3.30
Americano	£2.95	Torres Spanish Brandy	£3.10
Latte	£2.95	Graham`s 10 YO Tawny Port	£7.00
Cappuccino	£2.95	Smokehead Whisky	£4.00
Espresso	£2.95	Disaronno	£3.30
Double espresso	£3.95	Patron XO Café	£4.00
Mocha	£2.95	Kahlua	£3.30
Hot chocolate	£2.95		
Liquor coffees	£5.50		