



SUNDAY LUNCH

12th August 2018

Sweet Potato and Ginger Soup
Herb and Garlic Croutons (V) (GF**)

Chicken Liver Parfait
Tomato Chutney and Homemade Toasted Brioche (GF**)

Caprese Salad
Buffalo Mozzarella, Basil, Tomato, Wild Rocket (GF)

Goats Cheese Crouton
Dressed Organic Leaves, Beetroot, Red wine Dressing

Smoked Haddock and Cheddar Fishcake
Creamed Leeks, Poached Egg

Traditional Roast Beef
Yorkshire pudding, Roast Potatoes, Beef Gravy (GF**)

Slow Cooked Confit Lamb
Mash Potato, Red Wine Sauce

Sweet Potato and Courgette Lasagne
Tomato Sauce, Dressed Organic Leaves

Rarebit Topped Cod
New Potatoes, Herb Dressing

Grilled Chicken Breast Supreme
Roast Potatoes, Bacon, Mushroom and Madeira Sauce

Grilled Welsh Black Rump Steak (8oz - £6 supplement)
Balsamic Tomato, Field Mushroom, Triple Cooked Chips, Battered Onion Rings

Glazed Lemon Tart
Fresh Raspberries, Coulis

Sticky Toffee Pudding
Butterscotch Sauce, Honeycomb Ice Cream

Eton Mess
Summer Berries, Meringues, Chantilly Cream and Coulis (GF)

Selection of Ice Cream (please choose 3 scoops)
Chocolate, Strawberry, Rhubarb and Cream or Honeycomb

Cheeseboard
Cheddar, Perl wen, Cheese Biscuit, Chutney

V - Vegetarians, VEGAN** - Can be Vegan on request
GF - Gluten free, GF** - Can be gluten free on request

1 Course - £11.95, 2 Courses - £16.50, 3 Courses - £20.50