

Sunday Menu Served 12 - 8pm

Starters:

Smoked Halibut with lemon & dill cream cheese, served over salad with soda toasts £7.95

Buffalo Mozzarella, Vine Tomato & Olive Salad simply dressed with basil oil £6.95

Breaded Butterflied King Prawns soy & chilli dip £6.95

Parma Ham Wrapped Figs filled with goats' cheese, glazed with balsamic, garnished with lambs' leaf £7.50

Pan Seared Scallops with cauliflower purée & crisp pancetta £9.95

Crown of Galia Melon filled with Parisienne of honeydew & cantaloupe, garnished with fresh strawberries & a Malibu & pineapple syrup £6.95

Half Pint of Prawns traditional pub favourite, shell on with Marie Rose, crusty bread £6.50

Pan Seared Fillet of Sea Trout topped & baked with a crab crust, potato cake, wilted spinach & a thermidor sauce £15.95

Indonesian Salmon Fillet dusted with Indian flavours, presented on roasted spiced potatoes cauliflower, spinach & lentils, with a refreshing mint yoghurt £15.95

Pan Roasted Fillet of Glitne Snow White Halibut resting on seasonal purple new potatoes heritage baby carrots, samphire & a lobster bisque sauce £16.95

Wild Mushroom, Pistachio & Camembert Wellington with roasted baby potatoes seasonal vegetables & a Parmesan cream £14.95

Greek Style Lamb tender strips of baked lamb shoulder, Feta, red onion, olives & mint with crushed potatoes & classic Kleftico sauce £16.95

Lobster & Scallop Spaghetti finished with tomato, cream & spinach £15.95

Surf & Turf 6oz fillet steak cooked to your liking, smothered in a king prawn garlic butter sauce with roasted vine tomato, field mushroom, chunky chips, peas & onion rings £23.95

Mariscada a delicately flavoured Brazilian fish stew of razor clams, squid, langoustines, amande clams & king prawns, all poached in a light broth of tomato, ouzo, saffron & orange broth served with garlic & herb toasts £16.95

Duo of Venison medium rare venison loin with a sweet carrot purée, venison suet pudding girolle mushrooms & a blueberry compôte £18.95

Chef's Salad of hot kiln smoked salmon, prawns, smoked cheese, baby potatoes, mixed leaves lemon & chive mayonnaise £14.95

The Parson's Mixed Grill 6oz chargrilled rump steak, lamb cutlet, 4oz gammon steak, black pudding, chicken breast fillet, pork sausage, baked field mushroom, tomato, peas, onion rings fried egg & chunky chips! £22.95

Desserts £6.95 each unless stated otherwise

Brown Sugar Vanilla Pana Cotta lavender roasted peaches & homemade shortbread g/f

Eaton Mess of strawberries, meringue, crème Chantilly & berry compote

Individual Black Forest Gateau with black cherry ice cream

Lemon & Raspberry Cheesecake with mulled berries & strawberry ice cream

Crema Catalana Brulée with honey & oat cookies (g/f adaptable)

Chocolate, Cardamom & Hazelnut Torte with Baileys mascarpone & hazelnut brittle

Apple, Pear & Date Sticky Toffee Pudding with custard (g/f version available)

Classic Cheese Board of Stilton, Brie & Cheddar £7.25

Selection of Ice Creams & Sorbet

Rum & Raisin, Vanilla, Strawberry, Salted Caramel, Mint Choc Chip,
Belgian Chocolate, Rhubarb & Ginger, Banana & Honeycomb,
Mango Sorbet, Raspberry Sorbet, Lemon Sorbet

One Scoop £3.95 **Two Scoops** £5.95 **Three Scoops** £6.95

Try Our Traditional Sunday Roast of Topside of Beef, Loin of Pork or Breast of Chicken £12.95 or Leg of Lamb £14.95 - each roast served with butter roasted potatoes, Yorkshire pudding, honey roasted parsnips, carrots, broccoli, cabbage creamed leeks & pan gravy – **add a side of honey mustard baby sausages** £2.95

Or try it Veggie style - no meat, with vegetarian gravy £9.95 g/f adaptable

Offer! – Choose Roast Beef, Chicken or Pork, or the Veggie Roast with any one of the following starters or desserts as Two Courses for £16.95

Starters:

Duck Spring Rolls with sweet chilli dip & dressed leaves

Soup du Jour with crusty bread

Crispy Whitebait with homemade tartare sauce

Desserts:

Strawberry Jam Sponge with custard

Choc Brownie with vanilla ice cream

Treacle Tart with vanilla ice cream

Food Allergies and Intolerances: All our dishes are prepared in a kitchen where nuts, cereals containing gluten, and other allergens are prepared, and our menu descriptions do not list all ingredients. If you require any advice about ingredients, please do ask your server before ordering your food. Please note that whilst every care is taken, some game items may contain shot.