



Sunday Lunch Menu

Starters

Smoked Haddock Chowder Served with Home Baked Bread (GF)

Sautéed Samphire, Crayfish Tails and Lemon Beurre Blanc (GF)

Wild Mushroom and Tarragon Fricassee, House Toast. (V)

Crispy Breaded Brie with White Onion and Caraway Marmalade and baby leaves (V)

Smoked Chicken, Pear and Crispy Bacon Salad with Smokey dressing and Shaved Pecorino. (GF)

Main Dishes

Roast Loin of Pork or Sirloin of Beef
Roast Potatoes, Broccoli, Creamed Swede and Carrot, Cauliflower Gratin, Yorkshire Pudding and Rich Pan Gravy.

Pesto & Feta Baked Aubergine with Sweet Pepper Salsa, Artichoke Heart, caper and Roquette salad, balsamic Dressing. (V/GF)

Pan Roasted Hake, Polenta and Basil Chips, Spinach and Rich Tomato Fondue (GF)

Trio of Tomatoes with a Roquette and Ripped Mozzarella Salad, Toasted Pine Nuts and Aged Balsamic Jelly (V/GF)

To Finish

Summer Fruit Pudding, Crème Fraiche and a salad of Summer Berries and Mint

Moist Carrot Cake, Orange Butter Frosting, Raisin Puree, Candied Walnuts & Ginger Ice Cream

Chocolate Truffle Cake served with Espresso Mascarpone Cream

2 Courses for £16.95 3 Courses for £21.00