



## Re-Opening Sunday Lunch Menu August 2020

### Starters

Soup of The Day – <i>sourdough</i>	£6.5 v poss gf
Duck Liver Parfait - <i>sourdough crisps, apricot &amp; ginger chutney, rocket</i>	£8
Salt & Pepper Calamari - <i>lemon wedge, garlic aioli</i>	£7
Deep-fried Whitebait – <i>tartare sauce, dressed leaves</i>	£6.5
Mushroom & Rosemary Pate - <i>toasted walnuts, dressed rocket &amp; seeded crackers.</i>	£6.5 vegan

### Main Courses

Roast Sirloin of Locally Sourced Beef – <i>garlic &amp; rosemary roast potatoes, braised red cabbage, cauliflower cheese, kale, Yorkshire pudding, swede &amp; carrot, jus</i>	£16 poss gf
Roast Leg of Lamb – <i>garlic &amp; rosemary roast potatoes, braised red cabbage, cauliflower cheese, kale, Yorkshire pudding, swede &amp; carrot, jus</i>	£16 poss gf
Roast Pork – <i>garlic &amp; rosemary roast potatoes, braised red cabbage, cauliflower cheese, kale, Yorkshire pudding, swede &amp; carrot, jus</i>	£15 poss gf
Pan-fried Seabass Fillets – <i>new potatoes, tarragon, samphire, crayfish velouté</i>	£17
Moroccan Vegetable Tagine- <i>minted yoghurt, flat bread, basmati rice</i>	£14 gf vegan
Crayfish Linguine – <i>white wine sauce, shallots, garlic, chilli</i>	£15
Beer-Battered Fish & Chips – <i>minted mushy peas, double cooked chips, tartare sauce</i>	£14 poss gf

### Puddings

Chocolate Salted Caramel Tart - <i>drunken raspberries, chantilly cream</i>	£7 (gf vegan)
Sticky Toffee Pudding – <i>butterscotch sauce, vanilla ice cream</i>	£6.5
Strawberry Cheesecake - <i>strawberry coulis, macerated strawberries</i>	£7
Chocolate Brownie – <i>honeycomb, vanilla or salted caramel icecream</i>	£6.5
Home-made Ice Cream & Sorbets (1,2,3 scoops) <i>Ice Creams: vanilla / strawberry / chocolate</i> <i>Sorbets: raspberry / lemon / mango</i>	£2.50/4.50/6

*All our dishes are locally sourced where possible and cooked fresh to order, so please allow reasonable time when ordering*

*Appropriate meat dishes are served pink and vegetables on the al dente side, unless otherwise requested*

*Service is discretionary, although a suggested 10% will be added for parties of 8 or more*

*v vegetarian dishes      gf dishes that **can** be gluten free*

*NB: while we follow best practice, we cannot guarantee no cross-contamination (eg nuts, gluten etc)*