



## Sample Sunday Lunch Menu August 2020

### Starters

Soup of The Day – <i>sourdough</i>	£6.5 v poss gf
Guineafowl Terrine – <i>hazelnuts, red chicory, pickled cabbage</i>	£9.5 poss gf
Salmon & Crab Fishcake – <i>spinach, tarragon velouté, micro fennel</i>	£7.5 gf
Braised Pork Cheeks Ragu – <i>root vegetables, linguine, Parmesan</i>	£8 poss gf
Gruyere & Cheddar Fritters – <i>watercress, home-made sweet chilly sauce</i>	£6.5 v

### 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 Teriyaki Salmon – <i>warm Asian salad, sesame soy sauce dressing, noodles, cashews</i>	£16 poss gf
Thai Red Vegetable Curry – <i>braised coconut, coriander rice, Thai prawn crackers</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
Blackberry Frangipane Slice – <i>blackberry compote, toasted almonds, custard</i>	£7.5 gf
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)*