

SUNDAY LUNCH MENU

summer vegetable broth, tomato pesto (v)

warm home made foccacia

smoked salmon

raisin and caper with melba toast

beef croquettes

herb salad and mustard mayo

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roast rump of beef

roast duck fat potatoes, yorkshire pudding, seasonal vegetables

poached cod

braised baby gem peas and broad beans, coral sauce

cauliflower

blue cheese gratin roasted shallots, button mushrooms

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warmed chocolate brownie

raspberry coulis

bramley apple tart

vanilla ice cream

cheese plate 2.5 supplement

mull cheddar or blue murder, chutney & homemade oatcakes

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Selection of homemade ice creams, sorbets 2.50 each

2 courses 19.95

3 courses 23.95

12.30 - 3.30 pm every Sunday

