



Sunday Lunch Menu

5th February 2012

Starter

Moules Mariniere

Warm Salad of Smoked Chicken

Chorizo & Avocado

Soup of the Day

Garlic & Herb Croutons

Local Game Terrine, Toasted Pistachio Nuts

Red Onion Marmalade & Granary Toast

Smoked Salmon & Crab Risotto

Rocket & Basil

Confit Tomato, Spring Onion & Smoked Cheddar Tartlet

Sun Dried Tomato Pesto & Balsamic Vinegar



Main Course

Roast Loin of Pork, Apple & Thyme Puree

Roasted Parsnip & Goose Fat Roast Potatoes

Pan Roasted Fillet of Halibut

Wilted Spinach, Mussel & Potato Broth

Roast Rib of English Beef

Goose Fat Roast Potatoes & Yorkshire Pudding

Spinach, Wild Mushroom & Pesto Linguini

Rocket & Parmesan

Pan Fried Breast of Pheasant, Savoy Cabbage

Smoked Bacon, Mustard Mash & Madeira Jus

Roasted Fillet of Monkfish, Chorizo & Tomato Stew

& New Potatoes





Desserts

Dark Chocolate & Passion Fruit Mousse

Vanilla Ice Cream & Mango Compote

Pear Crumble, Mulled Wine Jelly

& Honeycomb Ice Cream

Blueberry & Vanilla Crème Brûlée

Local Platter of Cheese, Celery, Grapes

& Tomato Chutney

Strawberry & Vanilla Cheesecake

Strawberry Sorbet & Strawberry Compote

Steamed Syrup Sponge Pudding

& Crème Anglaise



3 Courses £21.95

2 Courses £16.95

Children under 11 years half price

