

SAMPLE SUNDAY MENU

TWO COURSES £25.50

Starters

Today's homemade soup

Bloody Mary Atlantic prawn, cucumber & avocado cocktail, Melba toast

Smoked mackerel pâté, horseradish cream, pickled cucumber, fennel & dill, Melba toast

Haddock, smoked salmon, dill & lemon fishcake, sun blushed tomatoes, mixed leaf salad

Sautéed wild mushrooms, peas & broad beans, lemon & thyme crème fraîche,

rocket & parmesan on toasted sour dough

Ham hock, cornichons & shallots, celeriac remoulade, watercress, mustard vinaigrette, sourdough toast

Bang bang peanut salad, oriental crunchy vegetables with chicken **or** roasted cauliflower & tofu

Watermelon, feta cheese, watercress, chicory & omega seed salad, lime, chilli & tamarind dressing

Hot garlic ciabatta, roasted red pepper & tomato dip

Main Courses – *all roasts served with fresh vegetables.*

Roast rump of West Country beef, maple roasted parsnips, roast potatoes, Yorkshire pudding & gravy

Roasted leg of English lamb, pine nut & herb stuffing, roast potatoes, parsnips, rosemary & garlic gravy

Half roasted chicken, roast potatoes, pine nut & herb stuffing, bread sauce, chipolata & gravy

Twice cooked pork belly, colcannon mash, curly kale, crackling, apple compote, gravy

Carrot, cashew & sesame nut roast, roast potatoes, wilted spinach, parsnips, vegetarian gravy

Orzo pasta risotto with artichokes, minted peas, broad beans & courgettes, parmesan & rocket

Grilled fillet of seabream, Bombay potatoes, broccoli, tomato, cucumber & red onion salsa, curry oil

Pan seared salmon fillet nicoise salad, sauteed new potatoes, green beans, black olives, cherry

tomatoes, soft boiled egg and anchovies

Fish & chips – home battered fillet of today's fresh fish with home cut chips & crushed minted peas

Gourmet burger with smoked streaky bacon, applewood-smoked cheddar & burger sauce,

or pea & mint falafel burger, grilled halloumi, piquillo peppers, tzatziki

Both served with home cut chips & chipotle mayo

Cauliflower & broccoli cheese gratin (enough for two to share) £5.95

Allergy information is available, please ask a member of our team

Our food is prepared freshly, so most dishes can be adjusted to suit dietary requirements

Whether it's for a birthday, anniversary, or just a little something to say thank you, our gift vouchers are the perfect present for any occasion. Please ask a member of our team for more details.