



Sunday Lunch Menu

Starters

Soup

Cream of Potato & Leek, Chive Mascarpone

Terrine

Smoked Ham Hock, Piccalilli, Guinness Bread,
Honey Mustard Dressing

Seafood Cocktail

Prawn & Crayfish, Cos lettuce,
Confit Tomatoes, Cucumber Noodles, Marie
Rose

Cured Sea Trout

Fennel & Samphire Slaw, Sourdough Croute,
Lemon Aioli

Compressed Duo of Melon

Goat Cheese Pearls, Spring Vegetables (V)

Mains

Roast Sirloin of Scotch Beef

Served with Yorkshire Pudding, Red Wine Jus

Jimmy Butlers Farm Rack of Pork

Loin, Crackling, Parsnip, Apple Puree

Roast Leg of Cornish Lamb

Provençal Vegetables, Rosemary Jus

Israeli Couscous

Stuffed Pepper, Tomato Coulis,
Rocket, Nuts (V, VG, GF)

Pan Seared Fillet of Salmon

Saffron Fondant Potato, Savoy Cabbage,
Cream Sauce

*All main courses are served with Panache of
Vegetables, Cauliflower Cheese & Roast Potatoes
for you to help yourselves.*

Desserts

Tiramisu

Vanilla Mascarpone,
Compote, Toasted Almond Flakes

Pudding

Sticky Toffee Pudding, Butterscotch Sauce,
Candied Pecans, Vanilla Ice Cream

Tartlet

Tropical Fruit, Coconut Sorbet, Italian Meringue

Warm Brownie

Fruit Compote, Strawberry Consommé,
Blackcurrant Sorbet (V, VG)

Selection of British Cheeses & Biscuits

Celery Ribbons, Quince, Poached Grapes

V- Vegetarian GF- Gluten Free

VG – Vegan DF – Dairy Free

If you have any special dietary requirements or a
food allergy, please inform the restaurant Staff.
V.A.T is included however service charge is not and
entirely at your discretion

3 Course - £37.95

2 Course - £29.95



Vegetarian Menu

Starters

Roquefort Poached Rhubarb

Salt Roasted Cashew Nut Salad, Pear Puree
(V, GF)

Moroccan Spiced Couscous

Tofu, Cucumber & Coriander Yoghurt
(V, VG)

Mains

Whole Roast Globe Artichoke

Quinoa & Provencal Stuffing, Harissa Pepper Coulis
(V, VG, GF)

Spelt Risotto

Summer Vegetables, Pea Coulis, Roast Nut Crumb
(V, VG, GF)

Head Chef – Matthew Beecham

General Manager Apo Ozdamar