



Sunday Lunch Menu

To Start

Home-made Soup of The Day

Chef's Chicken Liver and Pancetta Pate served with Red Onion Marmalade and Warm Toast

Fresh Scottish Rope Mussels cooked in a Thai Green Curry sauce

Proscuitto Ham and wild Mushroom Risotto with Parmegiano Shavings

Deep Fried Cajun Spiced Whitebait finished with a Citrus Crème Fraiche

Roasted Field Mushroom glazed with Goats Cheese and drizzled with a Balsamic Reduction

The Main Attraction

Roast 21day Aged English Sirloin of Beef with Traditional Yorkshire Pudding, Roast Potatoes and Pan Gravy

Roast Leg of Pork with a Apricot and Sage Stuffing, Yorkshire Pudding, Roast Potatoes and Pan Gravy

Pan-Roasted Breast of Chicken filled with Blue Stilton, wrapped in Bacon and laced with a red wine jus

Butternut Squash, Potato and Spinach Curry with Basmati Rice and Naan Bread

Oven Roasted Whole Sea bass filled with Fennel and Lemon finished with a Dill Butter Sauce

Chef's Beef Lasagne Verdi served with Garlic Bread and mixed leaf salad

Selection of Home-made Desserts

£17.95 2 Courses