



sample sunday lunch menu

2 courses £16.95

available: 12.00pm – 4.00pm

starters

- soup of the day
- classic prawn cocktail
- fan of melon with summer fruits
- chicken liver parfait with toasted brioche
- hot smoked salmon with beetroot and potato salad
- grilled field mushrooms with welsh rarebit and roquette salad (v)

main courses

- roast sirloin of beef and yorkshire pudding, fully garnished
- roast pork cutlet with crackling and roast potatoes
- roast leg of lamb with roast potatoes and mint jus
- pan roasted supreme of chicken with sautéed field mushrooms
- pan fried fillet of salmon with mash and watercress sauce
- penne pasta with wild mushroom cream sauce (v)

all main courses include roast or new potatoes where appropriate and a selection of vegetables

desserts

- apple, pear and nectarine crumble with vanilla ice cream
- crème brulee with summer berries
- dark chocolate mousse with seasonal berries
- raspberry pannacotta with raspberry coulis
- mixed cheese plate with chutney and crackers
- a selection of sorbet or ice creams

- please note: there is a surcharge for 3 courses

(v) vegetarian

reservations – please phone 01708 55 55 86

note: this menu is an example only - please contact our reception team for all the current menus

allergy sufferers – please ask if you need to know about ingredients of any dish. prices are inclusive of vat, service is discretionary
most major credit cards accepted, american express cards incur a 5% surcharge. menus are subject to change
we kindly request that all mobile telephones are switched to silent. please note that all deposits are non-refundable

