



August 2020

Sunday lunch menu

Starters

Watercress and pea soup, creme fraiche, served hot or chilled, Ashley's bread £6

Pickled mackerel, beetroot, potato, horseradish, apple and gherkin £7

Parma ham, roast peach, rocket and feta cheese, sour honey dressing £8

Warm tart of goats cheese figs, pine nuts and honey, pickled pear £7.75

Mains

(main courses served with summer greens, cauliflower and broccoli cheese, roast chantenay carrots in honey and Thyme)

Roast sirloin of Herefordshire beef, Yorkshire pudding, red wine gravy £17.50

Roast shoulder of lamb, rosemary and garlic £15.50

Pan fried Sea bream, baby summer vegetables, grain mustard and tarragon cream £16.50

Chargrilled aubergine, morrocan cous cous, chick peas, mint and garlic tahini dressing £14

Desserts

Rhubarb and pistachio semi freddo, granola, rhubarb sorbet £6.75

70% chocolate delice, hazelnuts and raspberries £7.75

Mint panna cotta, strawberries, sorbet, meringue £6.75

Selection of 3 cheeses, Celery, grapes, chutney and biscuits £9.25

All our dishes are made freshly in-house using the best local and seasonal produce available to us. Please make us aware of any allergies & dietary requirements.