



Sunday Lunch Menu

Canapés

Marinated Olives £2.00

To Start

Creamed celeriac and pear soup, parsley and croutons

Parma ham, mozzarella and rocket salad

Sundried tomato and goat's cheese arrancicini, pipperade and basil

Salt cod brandade tart, poached egg and hollandaise sauce

Main Course

Caulliflower risotto, Parmesan, broccoli and sage

Pan fried hake, crushed new potatoes, spinach, mussels and bouillabaisse

Roast pork, Yorkshire pudding, roast potatoes and pork sauce

Roast sirloin of beef, Yorkshire pudding, roast potatoes and gravy

Sides

Sauteed potatoes £3.50

Buttered new potatoes and chives £3.50

Desserts

Milk chocolate mousse, cocoa bean crème brulée and coffee sponge and malt ice cream

Vanilla pannacotta, Champagne rhubarb, gingerbread, rhubarb

Selection of British cheeses, homemade chutney and crackers **(£2 supplement)**

Dessert Wine

De Bortoli VAT 5 Botrytis Semillon Btl £21.95

Chapel Down Nectar ABV 9% £26.95

2 courses £17.95 - 3 Courses £21.95

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability / change