



Sunday Lunch Menu

Vegetable Soup
Croutons – Rapeseed Oil (v)
Confit Pork Belly
Chorizo – Crackling Crumb
Blue Cheese & Walnut Salad
Mixed Leaf – Honey (v)
Prawn Cocktail
Marie Rose Sauce – Brown Bread

Locally Reared Striploin of Beef *served rare*
Roast & Mashed Potatoes – Yorkshire Pudding - Rich Pan Gravy
Locally Reared Roast Pork Loin
Stuffing - Roast & Mashed Potatoes – Rich Pan Gravy
Confit of Duck Leg
Tender Stem Broccoli – Dauphinoise Potato – Red Wine Jus
Poached Smoked Haddock
Kale – Bacon Mash – Wholegrain Mustard Cream
Wild Mushroom Rissotto
Tuffle Oil - Rocket – Parmesan (v)

Meringue Nest
Mixed Berries – Crème Chantilly
Profiteroles
Baileys Cream – Dark Chocolate – Vanilla Ice Cream
Morritt Sticky Toffee Pudding
Butterscotch Sauce - Vanillia Ice Cream
Selection of Locally Sourced Cheeses
Selection of Crackers – Grapes - Chutney

