

## SUNDAY LUNCH

2 courses £17.95, 3 courses £21.95

## TO START

Tomato, basil and hint of chilli soup, oven roasted garlic croutons (v) Chicken and herb pate, toasted briochette, fruit chutney, petit herb salad, balsamic oil Duo of smoked fish, dressed watercress, pink grapefruit and tomato salsa Stilton and caramelised red onion tart, poached pear and walnut salad (v)

## TO FOLLOW

Roast striploin of British beef, red wine jus

Roast loin of British pork, sage jus

All accompanied with duck fat roast and buttered mashed potato, seasonal vegetables, onion and thyme flavoured Yorkshire puddings

Pan fried plaice fillets, crushed new potatoes with sun-blushed tomato and chive, seasonal vegetables, watercress cream sauce

Roasted butternut squash, cherry tomato, chilli and sage risotto, parmesan, petit herbs (v)

Spinach and ricotta cannelloni, tomato and red onion fondue, smoked cheddar cheese sauce (v)

## **TO FINISH**

Classic bread and butter pudding, vanilla crème de anglaise Bailey's filled profiteroles, dark chocolate sauce, white chocolate snow Vanilla cheesecake, strawberry macaroon, berry compote Cheese and Biscuits, fruit chutney, grapes

V = Vegetarian

Food Allergies and Intolerances: Before ordering food and drink please speak to a team member if you would like to know more about our ingredients.