

Sunday Lunch Menu

(All starters & Breads are served at the table, whilst Chef is cooking your Roast)

Amuse Bouchées of : Salmon & Prawns Mushroom Benedict Duck Parfait Provençal Tart
Artisan selection of freshly baked Sour Dough Breads with Butter.

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Pink Roasted Duck Breast with its own Jus & hint of Orange

Roast Angus Beef with Sauce Bordelaise

Duo of Roasted Welsh Lamb – a 'la Persillade Rack and Minted Leg

Provençal Tart with Mushrooms, Squash, Courgettes and Sweet Pepper Shallot Gravy (V) & Vegan

Pan Fried Fillet of Sea Bass Lemon Butter Sauce Herb Oil

All served with Roast Potatoes, Cauliflower Cheese, Natural Gravy, Roasted Vegetable Mousse Yorkshire Pudding

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The Original Chocolate Piano - Chocolate Truffle Cake Chocolate Mousse and Ice Cream

New season Rhubarb Brûlée

Warm Caramelised Plum Frangipani Crumble Tart Crème Anglaise Vanilla Ice Cream

Marinated Fresh Fruits and Berries Hint of Vanilla Green Apple Sorbet

British Cheese Platter - Crackers Celery & House made Chutney

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All or most of our dishes will contain some allergens. And we are very happy to adapt dishes

to be Gluten Free, Dairy Free etc.. Please let us know

£50.00 pp Coffee & Tea and Petits Fours - £5.50 pp incl VAT

Gratuities at discretion 10% service Charge for groups of 8+