



SAMPLE SUNDAY LUNCH MENU

COQUILLES SAINT-JACQUES

SCALLOPS – SLICED MUSHROOMS – PUREED POTATOES – CHEESE SAUCE

LEEK PANCAKE

AVOCADO - CHEESE – WHITE SAUCE

GOATS CHEESE

CARAMELISED RED ONION TART – HOMEMADE PESTO – BALSAMIC GLAZE

SEASONAL MELON

GREENLAND PRAWNS – MARIE ROSE SAUCE



CHEF'S HOMEMADE MINESTRONE SOUP

LEMON SORBET



ROAST SIRLOIN BEEF

ROAST POTATOES – VEGETABLES – YORKSHIRE PUDDING – HORSERADISH

ROAST LEG LAMB

ROAST POTATOES – VEGETABLES - MINT SAUCE

POACHED FILLET OF SOLE

GREENLAND PRAWNS – WHITE SAUCE

CHICKEN CAMEMBERT

SPRING ONIONS – BREADCRUMBS



VANILLA CRÈME BRULÉE * CAKE OF THE DAY * FRESH FRUIT SALAD

CHEF'S HOMEMADE APPLE PIE SERVED WITH ICE CREAM OR CUSTARD

SELECTION OF CHEESE & BISCUITS



FILTER COFFEE & CHOCOLATE MINTS

3 COURSES & COFFEE £35.00

Overnight Stay for locals £170.00 per couple (Accommodation, Dinner & Breakfast)

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus.
If you have any specific dietary requirements, please inform your waiter (GF=Gluten Free, VG=Vegan, V=Vegetarian)