



SUNDAY LUNCH MENU

SCALLOPS

PAN-FRIED – FRESH ASPARAGUS – CHORIZO SLICES

CHEESY ARANCINI (V)

SPICY ROASTED RED PEPPER SAUCE – FRESH BASIL

WHITEBAIT

DEEP-DRIED WITH TARTARE SAUCE

SEASONAL MELON

WITH PARMA HAM



CHEF'S HOMEMADE MINESTRONE SOUP

LEMON SORBET



ROAST SIRLOIN BEEF

ROAST POTATOES – VEGETABLES – YORKSHIRE PUDDING – HORSERADISH

ROAST LEG OF LAMB

ROAST POTATOES – VEGETABLES – MINT SAUCE

CATCH OF THE DAY

CRUSHED JERSEY ROYALS – CRAB MEAT – FRESH ASPARAGUS – SAUCE VIERGE

CHICKEN

KEBAB – MEXICAN SAUCE



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

4 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)