

SUNDAY MENU

STARTERS

Homemade Soup of the Day (V) £4.75
please ask for today's choice – made with vegetable stock

Duo of Melon and Fresh Mango (V) £6.25
with tangy passion fruit coulis

Seared Fresh Tuna in Black Sesame Seeds £8.75
deep fried calamari, marinated baby octopus and sugar snap salad

Carpaccio of Woburn Venison with Basil Crust £7.95
baby rocket leaves and Parmesan

Smoked Duck and Green Asparagus Salad £7.20
with red chard, toasted pine nuts and pomegranate dressing

Pan Fried Potato Gnocchi with Primavera Salad (V) as a starter £6.95 / main course £11.95
drizzle with chervil oil

MAIN COURSES

Blue Barkham Cheese Twice-Baked Soufflé (V) £12.95
served with pickled pears, baby spinach, roasted macadamia nuts and sour cream

Grilled Market Fish £15.50
served with warm artichokes, asparagus and ratte potato salad, lobster dressing

Choice of Roasts of the Day £10.95
served with gravy, roast potatoes and mixed vegetables

Grilled Tournedos of Sirloin Steak (7oz) £16.05
with roasted cherry tomatoes and French fries

DESSERTS

Dessert of the Day £6.95
our Pastry Chef's special

Chocolate Fudge Brownie £6.75
with vanilla ice cream

Vanilla Panecotta with Poached Seasonal Fruits £7.25
and red berry foam

**Selection of Homemade Ice Creams or Sorbets Served with Shortbread
Chocolate Sauce or Fresh Fruit Coulis £6.95**
please ask for today's flavours

Lemon Tart £7.05
served with raspberry sorbet

Selection of British and Continental Cheeses £7.75
with grape, celery, our apple marmalade and savoury biscuits
served with a glass (50ml) of Smith Woodhouse Vintage Port 1988 £14.00

HOT BEVERAGES

Pot of Tea for One £1.90

Herb or Fruit Teas £1.90

Filter Coffee £2.00

Espresso £2.00

Double Espresso with Hot Milk £2.25

Cappuccino £2.25

Caffè Latte £2.25

All prices are inclusive of VAT

Some of our dishes may contain nuts. (V) denotes vegetarian dishes

Please note that from time to time certain dishes or ingredients are restricted due to market availability