

SUNDAY MENU

STARTERS

Homemade Soup of the Day (V) £5.20
please ask for today's choice – made with vegetable stock

Twice Baked Cashel Blue Soufflé with Walnut Dressing (V) £7.75
and poached pear in mulled wine

Potato Gnocchi with Quattro Formaggi (V)
with young spinach and truffle salad
as a starter £7.60 / main course £13.05

Grilled Scallops with Pea Purée £9.95
beetroot coulis and chervil oil

Trio of Smoked Game Terrine £8.75
wild mushrooms 'à la grecque'

MAIN COURSES

Tian of Portobello Mushroom, Sweet Pepper and Grilled Polenta (V) £14.50
with a haricot bean and feta salsa

Pan Fried Market Fish with Crab Risotto £16.55
flavoured with bisque

Choice of Roasts of the Day £12.75
served with gravy, roast potatoes and mixed vegetables

Classic Grilled Tournedos of Sirloin Steak (7oz) £16.95
with béarnaise sauce and French fries

DESSERTS

Dessert of the Day £6.95
created by Haylee and Cleome, Pastry Chefs

Warm Chocolate Fudge Brownie £7.00
with vanilla ice cream

Traditional Sticky Toffee Pudding £6.95
with butterscotch sauce and clotted cream

Homemade Ice Creams or Sorbets Served on Cinnamon Waffles £7.25
with chocolate sauce or blackcurrant coulis
Please ask for today's flavours

Clotted Cream Rice Pudding £7.10
with blackberry compote and crispy mixed spice twist

Selection of British and Continental Cheeses £8.35
with grapes, celery, plum and squash chutney and savoury biscuits
Served with a glass (50ml) of Smith Woodhouse Vintage Port 2000 £16.30

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