



Lunch Menu

SUNDAY LUNCH – 16th JANUARY 2022

Roast Cauliflower and Caramelised Onion Soup	£5.00
Goats Cheese & Provençale Vegetable Terrine, Lambs Leaf Salad	£6.00
Timbale of Hot Smoked Salmon, Chive Dressing, Pea Shoots, Chervil Oil	£6.00
Ham Hock Terrine, Cub Apple Chutney, Micro Cress Salad	£6.00
Chicken Liver Parfait, wrapped in Prosciutto, Toasted Brioche, Port Jelly	£6.00



Carved Roast Strip Loin, Yorkshire Pudding and Herb Jus	£15.50
Pan Roasted Marinated Salmon Pave with Lemon Pluche & Herb Butter	£14.50
Whole Roast Chicken, Chipolatas and Crispy Bacon	£14.50
Quiche Lorraine, Dressed Leaves, New Potato Salad	£12.50
Sweet Potato and Red Onion Short Crust Tart, Balsamic Reduction	£12.50

(All Main Courses served with a Selection of Seasonal Vegetables and Potatoes)



Dark Callebaut Salted Chocolate Truffle Torte, Nutella Ice Cream	£6.00
Traditional Claret Jelly with Double Cream	£6.00
Local Artisan Cheeses with Biscuits & Oatcakes, Celery & Grapes	£6.50
Selection of Ice Cream and Sorbets	£5.00
Glazed Welsh Rarebit	£5.00

Served from: - 12.30 p.m. – 2.00 p.m.

*(Please ask our Staff for any Food Allergy Advice)
G.M. Oil used*

S. Nichol – Head Chef