



Sunday Lunch Menu - by reservation 12 noon – 2pm

2 courses for £16 per person

3 courses for £20 per person

Starters

Light summer tomato soup with garlic croutons and basil oil.

Chorizo, tomato and chickpea brochette.

Herb scone with cream cheese, smoked salmon and pickled cucumber.

Mixed mushroom & white bean pate with black truffle dressed garden salad and toasts.

Main Courses

Traditional roast topside of Welsh beef with Yorkshire pudding and gravy.

Roast chicken with lemon sage stuffing and light gravy.

Roast haddock fillet with creamy leek and parsley sauce.

Pepper & red lentil nut roast with tomato gravy.

Desserts

Our garden rhubarb crumble with custard Profiteroles with chocolate caramel sauce and hazelnut praline.

Vanilla cheesecake with our garden blackcurrant compote.

Fresh fruit salad with lemongrass, ginger & sweet wine syrup and vanilla ice cream.