



Example Sunday Menu

STARTERS

Roast Butternut Squash, Chilli & Coriander Soup (v)

Warm Bread

Char Grilled Halloumi Salad (v)

Heritage Tomato, Croutons, Spring Onion & Artichoke

Cauliflower & Sumac Salad (v)

Cumin, Red Peppers, Chilli, Walnuts & Garden Herbs

Deep Fried Breaded Whitebait

Tartare Sauce & Lemon

Black Pudding & Smoked Bacon Salad

Fired Duck Egg Mixed Salad

Cornish Crab Linguine (£2 Supplement)

Chilli, Spring Onion, Ginger, Coriander & Lime

Confit Duck, Chicken & Wild Mushroom Terrine

Plum & Apple Chutney, Toast

MAINS

Today's Roasts

All Served with Roast Potatoes, Seasonal Vegetables, Gravy and Yorkshire Pudding

16oz Lamb Shoulder

28 Day Dry Aged Sirloin

½ Free Range Chicken

Roast Supreme of Hake

Sautéed Potatoes, Orange Braised Red Cabbage, Broccoli

Butternut Squash, Pine Nut & Spinach Filo (v)

Spiced Lentil Puree, Green Beans

Salmon, Cod & Smoked Haddock Fishcake

Wilted Spinach, Smoked Salmon White Wine Cream

Seared Calves Liver & Bacon

Bubble 'N' Squeak Grilled Smoked Bacon, Onion Gravy

Cauliflower Cheese 3.50 Fries 3.50 Mixed Salad 4.00 Olives 3.85

2 Course £24.50

3 Course £28.50

A discretionary 10% service charge will be added to your parties of 8 or more
If you have an allergy to any food products please inform us before ordering