

Sunday Menu

Butternut & Parmesan Soup

Chilli & Ginger Fish Cake with Lime & Coconut Sauce

Mushroom & Artichoke Risotto

Chicken Liver Parfait with Pecan Granola

Smoked Duck Breast, Cherry Purée & Fennel Salad

West Country Sirloin of Beef with Yorkshire Pudding
(Served rare)

Cider Braised Belly Pork with Roast Beetroot & Apple

Roast Leg of Lamb with Redcurrant & Rosemary Sauce

Chicken Breast with Tarragon & Mushroom Sauce

Pan Fried Pollock, Celeriac & Saffron Sauce

Ginger & Garlic Roast Aubergine, Herb Marinated Feta & New Potatoes

Served with chef's selection of seasonal vegetables

Black Forest Choux Bun

Sticky Toffee Pudding with
Butterscotch Sauce & Clotted Cream

Apple & Vanilla Iced Parfait with Ginger Ice Cream

Classic Crème Brulée with Peanut Brittle

Trio of Local Cheese & Biscuits with Homemade Chutney

Dark Chocolate Tart with Fresh Honeycomb Ice Cream

Selection of Homemade Ice Creams & Sorbet

2 courses £29.50 3 courses £37.95

We aim to offer a leisurely experience with fresh food cooked to order.
If you are in a rush please let us know and we can advise accordingly.