



August

SUNDAY LUNCH MENU

Starters

Homemade Salmon Fishcake, Poached Egg & Pea Puree

Summer Strawberry & Cream Salad (V, GF)

Indian Trio of Onion Bhaji, Samosa & Kachumba Salad (V)

Traditional Pea & Ham Soup, Seeded Sourdough

Main Courses

Herby Roast Chicken Breast, Yorkshire Pudding, Apple Sauce & Stuffing (GFA)

Salt & Pepper Crusted Beef & Yorkshire Pudding (GFA)

Orange & Thyme Crusted Seabass (+£2)

Triple Cheese Pie: Goats Cheese, Applewood Smoked & Cheddar (V)

All served with Roast Potatoes, Summer Vegetable Gratin & Glazed Carrots

Homemade Desserts

Lemon Posset, Baked White Chocolate Crumble (V, GFA)

Blueberry & Peach Pie, Homemade Honey & Yogurt Sorbet (V)

Chocolate Brownie & Honeycomb Ice Cream (V)

Trio of Cheese, Crackers & Homemade Chutney (+£3) (V, GFA)

3 Courses: £22.50 / 2 Courses: £18.50

Childrens' Menu Available: £12 for 2 courses (Mini Roast or Chicken Goujons & Chips / Brownie or Ice Cream Sundae)