

Sample Menu

## **Sunday Lunch**

**Cream of mushroom & tarragon soup, Artisan Breads (V)**  
**Crisp fried whitebait, aioli & lemon**

1. **Herb marinaded goat cheese en croute, pea shoots & balsamic(V)**  
**Pressed ham hock & grain mustard terrine, picalilli & artisan bread**

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**Traditional Roast Beef Rump, Yorkshire Pudding**  
**Roast loin of Pork**

**All Roasts are served with Roast Potatoes & Gravy.**

**Seared Sea Trout, crushed new , leaf spinach, caper beurre blanc**

**Roast Chicken Supreme, mash, cabbage & bacon, garlic veloute**

**Tagliatelle of local vegetables, parmesan & pesto (V)**

**All Mains are served with Seasonal Vegetables & Cauliflower Cheese.**

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### **Desserts**

**Bramley apple & sultana crumble, crème anglaise**  
**Spiced orange & almond cake, lemon curd**  
**White chocolate Pannacotta, raspberries & shortbread**  
**Selection of Cheese & Biscuits**

<b>1 Course £12.95</b>	<b>2 Courses £16.95</b>	<b>3 Courses £20.95</b>
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### **Children's Menu**

**Garlic Ciabatta Bread, Melted Cheese**  
**Chef's Freshly Made Daily Soup**

**Haddock Goujons & Fries**  
**Mini Roast Dinner (Beef or Pork)**

***Mixed Ice Cream & Shortbread  
Chocolate Brownie & Ice Cream***

***2 Courses £8.00***

***3 Courses £12.00***