

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

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.

Desserts

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

<i>1 Course £14.95</i>	<i>2 Courses £19.95</i>	<i>3 Courses £24.95</i>
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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