

450

above

Sunday Lunch

2 courses for £18

3 courses for £22

Starters

Soup

with homemade loaf & salted butter (V)

Roasted iron bark pumpkin soup

with chive dumplings and sage dressing (VE)

Lock fine confit salmon

horseradish cream cheese and preserve lemon (GF)

Garlic & rosemary flat bread

with poached hen's egg, truffle cream cheese, wild mushrooms and chives (V)

Curried chicken liver salad

with beetroot, chard and Bombay potatoes

Mains

Sunday roast

Locally farmed Turkey, Moss Valley pork shoulder or rosemary roasted beef
Served with traditional vegetables, Yorkshire pudding and accompaniments

Organic chicken smoked and coalfired

sweet potato and sour cream mash, roast barbecue and plum ketchup (GF)

Salted cod loin baked in wholegrain mustard

with red onion puree, peas, broad beans, toasted hazelnuts and roasted tomato sauce
(GF)

Grilled aubergine and baba ganoush lattice

butter bean and coconut cassoulet and coriander oil (VE)





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Sharing dish for two people

rack of lamb marinated in confit garlic and rosemary oil with mustard carrots, hash brown, tarragon mash and buttered spinach (GF) 40.00

Steaks

8oz rump 17.00 8oz sirloin 18.50 8oz fillet 24.00

All served with chips, onion ring, tomato and mushrooms

Blue – sealed on the outside, room temperature in the centre

Rare – very pink, very juicy, warm centre

Medium rare – pink, very juicy, warm centre

Medium – still pink, juicy, hot centre

Medium well – slightly pink, not as juicy, hot centre

Well done – not pink, hot centre

Sauces

All 2.50 each

Béarnaise – butter, egg yolks, white wine vinegar & herbs

Peppercorn – black peppercorns & cream

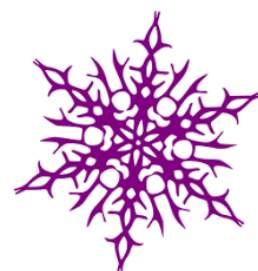
Diane – butter, mushrooms, shallots & cream

Blue cheese – blue cheese & cream

Sides

All 2.50 each

**Cream mash potato, hash browns, hand cut chips, buttered spinach,
mustard roast carrots, peas & beans, house salad**





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Desserts

**Homemade Christmas pudding
& brandy sauce 6.50***

Shortbread
white chocolate crème-cotta, raspberries, almonds and raspberry ice cream
(GF) (V) 6.00*

Black forest
flourless sponge, black cherries, dark chocolate and set cream (GF) (V) 6.00

Pecan Pie
maple ripple ice cream 6.50

Passion fruit cream profiteroles
with white chocolate sauce and passion fruit curd (V) 6.00*

Cheese board
served with chutney, biscuits, celery and apple 9.00
Please see staff for today's cheese selection
(to include in 3 for £25 supplement 4.00)*

Coffee and Truffles
handmade chocolate truffles served with your choice of tea or coffee 3.20



