

Sunday Lunch



Light Bites to Share

Artisan Breads

Aged Balsamic Vinegar &
Virgin Olive Oil
£3.95

Marinated Sicilian Olives

Pitted Green & Kalamata
£4.25

Char-Grilled Flatbreads

Home-Made Hummus, Dukkah
Spiced Greek Yoghurt
£4.75

Starters

Crab Ravioli, Crayfish & Lemon Butter **£8.25**

Twice Baked Blue Cheese Souffle, Spinach & Balsamic Figs **£8.25 (V)**

Roast Quail & Black Pudding, Pancetta Bacon, Confit Shallot, Girolle Mushrooms **£8.50**

Thai Spiced Tiger Prawn Risotto, Chilli Parmesan Crackling **£9.25**

Pan Seared Scallops, Crispy Pancetta Bacon, Minted Pea Puree **£12.75**

Starters

Leek & Potato Soup, Artisan Bread

Smooth Chicken Liver Parfait, Red Onion Confit and Toasted Artisan Bread

Greek Feta & Basil Arancini, Tomato and Chilli Jam

Crostini & Sardines, Tomato Salsa and Aioli Dressing

Set Menu

1 Course £16.50

2 Course £19.95

3 Course £24.95

Mains

Roast Loin of Old Spot Pork, Bramley apple sauce, Seasonal Vegetables, Sage & Onion stuffing, Cider Jus

Roast Sirloin British Beef, Yorkshire pudding, seasonal vegetables, red wine jus.

Poached Fillet of Smoked Haddock, Leek & Mustard Mash, Poached Egg & Cheddar Sauce

Breast of Free Range Chicken, stuffed with blue cheese wrapped in pancetta ham, Bubble & Squeak, Wild mushroom & tarragon Sauce.

Mains

Grilled Fillet of Cornish Hake, Spinach & Potato Sag Aloo, Cauliflower Bhaji, Lentil Dahl **£19.25**

Trio of Salmon Seabass & Tiger Prawns, Cassoulet of Beans, Sugar Snap Peas & Cherry Tomatoes **£19.50**

Pan Seared Cornish Seabream, Slow Roasted Heritage Tomatoes, Clams, Saffron Potatoes, Chorizo **£21.50**

Pillows of Purple Potato Gnocchi, Spiced Roast Baby Root Vegetables **£15.75 (V)**

Breast of Gressingham Duck, Crispy Leg Croquette, English Cherries, Caramelised Chicory, Pomme Anne Potatoes **£21.25**

Desserts

Caramel Apple Cheesecake, Spiced Confit Apples & Apple Crisp £6.25

Warm Treacle Tart, Butterscotch Sauce & Honeycomb Ice Cream £6.95

Autumn Fruit Eton Mess, Meringue Shards, Passionfruit Curd £6.95

New Orleans Pecan Pie, Cinnamon Ice Cream, Praline Shard £7.95

Affogato – Espresso & Ice Cream with Crushed Amaretto Biscuit £5.95
With Italian Saliza Amaretto **£9.45**

Laura's Sunday Dessert Special £6.25

Seasonal Fruit Crumble Vanilla Custard
Treacle Tart Toffee Sauce Honeycomb Ice-cream
Chocolate Brownie Chocolate Sauce

Cheeses

Pennard Ridge – Goats cheese, firm textured with a gentle nutty flavour

Keltic Gold - Semi Firm, Creamy Cows Milk Cheese

Perl Wen – Brie styled cheese, faint flavour, Wales

Shropshire Blue -Strong flavoured blue cheese, creamy texture

Coastal Cheddar – Crumbly, Savour flavours with classic cheddar tang, Dorset

Individual Cheese £7.95

Selection of Cheeses £10.95

Tea & Coffee

Our coffee is Fair Trade & sustainably sourced from tropical Java, Indonesia. Hand-roasted using traditional artisan Italian methods, producing a rich, dark robust coffee.

Selection of tea or coffee with house made petit fours £4.50

Liqueur Coffee £6.95