



SAMPLE SUNDAY LUNCH MENU

STARTERS

MUSHROOMS IN A CREAMY WHITE WINE SAUCE on toasted brioche

CHEFS HOMEMADE CARROT AND CORIANDER SOUP with croutons.

SCOTTISH SMOKED SALMON SALAD with crown of lemon

CLASSIC CAESAR SALAD.

TRIO OF MELON with kiwi fruit and raspberries.

CRAYFISH SALAD served with a marie rose sauce.

CHICKEN AND DUCK LIVER PATE with toasted brioche and Cumberland sauce.

BREADED GOAT'S CHEESE ON MIXED SALAD with balsamic dressing.

CRAB AND CHILLI FISHCAKE, mixed leaves and tomato salsa.

ROLLMOP HERRING SALAD with horseradish mayonnaise.

SALT AND PEPPERED SQUID served with a garlic aioli.

MAINS

ROAST SIRLOIN OF ENGLISH BEEF with Yorkshire pudding and gravy.

SLOW ROASTED BELLY PORK WITH CRACKLING on a bed of creamed potatoes with apple sauce.

PAN FRIED CALVES' LIVER with Pancetta, creamed potatoes and onion gravy.

ROAST MARINATED LAMB SHANK with mashed potatoes and a redcurrant sauce.

PAN FRIED SEABASS FILLET with Spring onion, ginger and teriyaki sauce.

GRILLED SWORDFISH STEAK with a chili and garlic oil.

ROAST BREAST OF CHICKEN with fresh peppers and onions in a creamy tequila sauce.

POACHED FILLET OF SALMON with hollandaise sauce and fresh asparagus.

BREADED PLAICE served with tartare sauce.

ROAST BREAST OF PHEASANT with mushrooms, button onions and bacon in a rich red wine sauce.

Served with a selection of fresh market vegetables and potato.

DESSERTS

RASPBERRY AND PROSECCO CHEESECAKE with a fruit coulis.

BREAD AND BUTTER PUDDING with custard.

MERINGUE NEST WITH FRUIT COMPOTE and vanilla ice cream.

VANILLA SPONGE with a black cherry and almond parfait.

FRESH LOCAL HINTS STRAWBERRIES with vanilla ice cream.

CHOCOLATE AND BLACK CHERRY ROULADE with chocolate sauce.

MIXED BERRY MOUSSE

FRESH GROUND COFFEE OR TEA with chocolate mints **£2.50**

£24.50