

Sunday

Serving Food 12 til 6.00pm

Small Plates

Soup of The Day £6 (g)

s/w Herb Butter & Warm Breads

Baked Camembert £6.50 (d) (g) (v) (mu)

s/w French Melba Toast & Apple Ale Chutney

Pork & Pistachio Terrine £6.50 (mu) (n)

s/w Spiced Pear Chutney & Warm Breads

1/2 Pint or Pint Of Garlic Prawns £8.50 or £12.50 (Sharing) (cr) (d) (f)

s/w Bois Boudran Sauce

Smoked Salmon & Crab Parfait £7 (d) (cr) (f) (mu)

s/w Cucumber Dip & Warm Breads

Fillet Beef Carpaccio £7.50 (mu)

s/w a Roast Pine Grandé Padarno Mixed Leaf Salad

Sunday Roast

£15

(kids £7.50)

Slow Roast Forerib of Beef (g) (e) (d) (mu)

Confit Belly of Pork Herb (g) (e) (d) (mu)

Encrusted Roast Saddle of Lamb (£1 Supplement) (g) (e) (d) (mu)

Roast Beetroot, Red Onion & Goats Cheese Tart Tatin (v) (g) (d)

Meat Roasts Are Served With a Side of Cider Braised Red Cabbage, Two Whole Duck Fat Roasted Rosemary & Garlic Maris Piper's, Heritage Garden Carrots (When Possible), Asparagus, Cauliflower Cheese, Muffin Yorkshire Pudding & a Classic Roasted Farmhouse French Jus

Veg Roasts Are Served With A Side of Cider Braised Red Cabbage, Dauphinoise Potato, Heritage Garden Carrots (When Possible), Asparagus, Cauliflower Cheese, Muffin Yorkshire Pudding & a Tarragon & Thyme Cream Sauce

On a Sweeter Note

See Dessert Menu

(v)-Veggie (g)-Wheat Gluten (m)-Milk (e)-Eggs (mu)-Molluscs (cr)Crustaceans (f)-Fish (mu)-Mustard (n)-Nuts (s)-Sulphates (d)-Dairy (gf)-Gluten Free (s)-Soy - Nuts are used within the Kitchen
we are more than happy to cater for any other dietary requirements ☺

There is a discretionary 10% service charge added to all bills & EVERY penny is split evenly between ALL our staff
If you choose to have this removed, it really is no problem ☺ It is totally at your discretion if you wish to offer a compliment ☺