



Sample Sunday Lunch Menu

served 12.00 to 2.30 p.m.

Main Courses £16 and Desserts £6

Roast beef (gf)

Yorkshire pudding, 7 seasonal vegetables and roast potatoes, red wine sauce and homemade horseradish cream

Wild venison sausages

vegetables & potatoes as above, onion gravy and cranberry sauce

Baked Lyme Bay crab

served in scallop shells with a Coastal Cheddar cheese crust, sautéed Jersey Royal potatoes, tossed salad

Natural smoked haddock (gf)

Soft Cedar Organic poached egg, spinach, petit pois, crushed new potatoes, whole grain mustard fish cream sauce

Baked aubergine and baby plum tomato (v)

topped with toasted pine nuts and halloumi, chilli balsamic glaze

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Plum crumble and stem ginger ice cream

Crème brûlée and homemade shortbread

Chocolate mousse with cherries in kirsch & chocolate spaghetti (gf)

Peanut butter cheesecake, popcorn, toffee sauce

Lemon pot, soft meringue and raspberry coulis (gf)

'Food Allergies and Intolerances:

*Before you order your food and drinks, please speak to our staff if you need to know about our ingredients'
Our kitchen is not a nut free environment. Any concerns please speak to a member of staff.*