



Sunday Lunch

12:30 – 3:30

This Menu changes weekly. Below is a typical example

Pumpkin and Cinnamon Soup

Grilled Black Pudding, White Beans, Wild Mushrooms and Celeriac

Warm Salad of Craster Kippers and Heritage Potatoes – Mustard Dressing

Goats Cheese Salad with Black Figs and Hazelnuts

Parmesan Fritters

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Grilled Fillet of Black Bream – Mussel and Wild Rocket Pistou

Baked Fillet of Cod with Boulangère Potatoes and Brown Shrimps

Roast Leg of Middlewhite Pork with Roast Potatoes, Mixed Vegetables and Apple Sauce

Roast Rib of Organic Beef with Yorkshire Pudding, Roast Potatoes and Mixed Vegetables

Caramelised Mushroom Tart

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Lemon and Basil Tart with Raspberries

Winter Fruits “en Papillote” – Mascarpone Sorbet

Bramley Apple and Cinder Toffee Parfait

Yoghurt Sorbet

2 Courses £18.00

3 Courses £21.50