

SUNDAY LUNCH

STARTERS

Homemade soup of the day	8
Tempura king prawns <i>sweet chilli dip, dressed leaves</i>	11
Duck liver parfait <i>cherry compote, kirsch gel, toasted sourdough</i>	11
Whipped goats cheese <i>poached pear, candied walnuts, red wine reduction</i>	10
Smoked salmon <i>lemon, capers, cornichons</i>	12
Homemade Yorkshire pudding <i>rich onion gravy</i>	7

MAIN COURSES

Roast sirloin of Deerness Valley beef <i>Yorkshire pudding, roast potatoes, seasonal vegetables, gravy</i>	25
Chef's roast of the day <i>seasonal accompaniments</i>	22
Roasted chicken breast <i>bubble and squeak, Yorkshire pudding, homemade seasoning, seasonal vegetables</i>	20
Seared sea bream <i>crushed potato, spinach, pesto cream</i>	22
Wild mushroom and asparagus risotto <i>parmesan, rocket salad</i>	18
Malaysian vegetable curry <i>lime and coriander cous cous, flat bread</i>	18

SIDE DISHES

Pigs in blankets	5.5
Seasonal vegetables	4
Duck fat roast potatoes	4
Mashed potato	4
Cauliflower cheese	4

DESSERTS

Cheese and biscuits <i>fruit, celery, quince jelly, sourdough crackers</i>	11
Sticky toffee pudding <i>toffee sauce, popcorn, vanilla ice cream</i>	9
Chocolate and hazelnut tart <i>chantilly cream, praline shard</i>	9
Pavlova <i>seasonal fruit</i>	9
Seasonal crumble	9
Special dessert of the day	9

HOT BEVERAGES

Tea	3
Specialty teas ~ <i>English Breakfast / Earl Grey / Peppermint / Decaf / Berry & Elderflower / Lemon & Ginger / Green Loose leaf ~ Earl Grey / Assam / Darjeeling</i>	3.5
Cafetière	3.5
Americano	3.2
Latte	3.7
Cappuccino	3.7
Flat White	3.7
Mocha	3.9
Hot chocolate	3.9
Espresso (Single)	2.7
Espresso (Double)	3.2
Liqueur Coffee ~ <i>Irish / Baileys / Tia Maria / Disaronno</i>	7.5

***If you have any special dietary requirements or allergies,
please speak to a member of the team***