

# Sunday Lunch Menu

## START

### PAN-SEARED KING SCALLOPS **Gf**

pan-seared king scallops served with butternut squash purée, fragrant sage butter and toasted pine nuts

### HOMEMADE SOUP OF THE DAY **V**

with toasted ciabatta

### PRAWN AND CRAYFISH SALAD

prawns and crayfish doused in marie rose sauce with shredded lettuce, red onion, avocado and brown bread

### WILD MUSHROOM PUFF PASTRY TARTLET **V**

home baked puff pastry tartlet filled with creamy wild mushrooms infused with garlic and parsley served with watercress and red onion marmalade

### INDIAN SPICED AMRITSARI COD FILLET

indian style battered cod bites mild in heat but full of flavour, served with garlic and green pea chutney

### DUCK PARFAIT WITH CHERRY COMPOTE

smooth duck liver parfait with grand marnier and cherry jam served with morello cherry compote and toasted brioche bread

### INDIANA CHICKEN **Gf**

paprika marinated chicken, spiced tikka mayonnaise and mango salsa

GLUTEN FREE BREAD AVAILABLE FOR ALL OF THE ABOVE

## KIDS

### KIDS ROAST

any of today's meats are available in smaller portions for the little'uns  
£6.95

### KIDS DESSERTS

choice of : kids sundae of the week, fresh fruit salad, selection of ice cream and warm chocolate brownie  
£3.95

All customers under the age of 25 will require ID to purchase alcoholic beverages. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please notify us upon booking.

**2 COURSES £21.95**

**3 COURSES £26.95**

## MAINS

### THE BREAD AND CHEESE ROAST

a choice of : roasted topside beef, honey roasted gammon, rosemary roasted lamb shank or marinated chicken supreme with stuffing, served with goose fat roasted potatoes, roasted root vegetables, sticky red cabbage, yorkshire pudding & red wine gravy  
CRANBERRY AND CASHEW NUT ROAST AVAILABLE (VG)

### PAN-FRIED SKATE WING **Gf**

served with creamy cauliflower purée, pickled samphire and beetroot greens, finished with a burnt caper and citrus butter sauce

### SWEET POTATO, CASHEW **V Gf** AND APRICOT CHUTNEY TART

pastry tart served with apple, apricot & mint chutney, house salad and homemade slaw

### LOBSTER AND CRAB TORTELLI

pasta parcels filled with lobster pieces & crab meat with ricotta and parmesan cheese, parsley and fresh lemon served in a creamy tomato, garlic and white wine sauce

### TOAD IN THE HOLE

homebaked large yorkshire pudding, with creamed leeks, buttery mash and thick cumberland butchers sausages served with onion gravy

### THE BREAD AND CHEESE BURGER

8oz steak patty, with dijon mayonnaise, stilton blue cheese, sticky port wine sauce and caramelised onions served in a pretzel bun with lettuce, tomato and gherkin.

### STEAK & BLUE CHEESE **Gf**

tender prime cut rib-eye steak cooked to your liking with melted blue cheese and sticky port wine sauce, served with chunky chips, vine cherry tomatoes and portobello mushroom

+ £2

### EXTRAS

yorkie, sage & onion stuffing and pigs in blankets  
EXTRA £3.95

extra cheesy cauliflower cheese with cornish davidstow mature cheddar  
EXTRA £3.00

extra meat "2 slices"  
EXTRA £3.00

PLEASE ASK TO SEE OUR CURRENT  
DESSERT MENU

March 2020