

Sunday Lunch Menu

£21.95 for 2 courses, £24.95 for 3 courses

Leek and potato soup with lovage oil

Pan fried spring lamb kidneys with sage and mustard sauce

Pan fried herring soft roes with prawns, lemon and parsley

Buffalo mozzarella, asparagus, tomato and basil
mille feuille with tomato and basil dressing

Terrine of venison, wild blueberry vinaigrette and toasted brioche

Roast prime rib of beef with Yorkshire pudding and a red wine jus

Roast rump of lamb with a wild mushroom and peppercorn risotto and
redcurrant sauce

Fillet of ling with crab and spring onion crust
on artichoke puree and red pepper sauce

Medallions of monkfish with asparagus, tomato concasse,
king prawns and brandy bisque
(£3.00 supplement)

Grilled sand sole with lemon and lime butter
(£5.00 supplement)

Creamed artichoke, flat mushroom and roasted garlic betty pudding
on a tomato jam

Roast potatoes and vegetables served with all main courses.