



Sunday Lunch Menu

2 courses 28.75

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3 courses 35.50

For the table

Bowl of olives 3.25 | Halloumi fries 4.50 | Truffle nuts 3.25 | Sourdough bread & oil 4.50

Starters

Soup of the day, crusty bread

Smoked Duck breast salad with blackberry jam vinaigrette, walnuts, blue cheese

Breaded camembert, cranberry sauce, micro herb salad & vinaigrette (v option)

Prawn and Crayfish cocktail with Marie-Rose sauce, fresh bread & butter.

Pea & mint falafel, pea pesto, chilli jam, salad leaves, vinaigrette (vg)

Charcuterie board, selection of cured meats, pickles and baguette

Mains

Locally sourced roast sirloin of beef, Yorkshire pudding, Harvey's gravy, roast potatoes and local vegetables – served pink

Roasted chicken breast, Yorkshire pudding, stuffing, sausage, roast potatoes, pan gravy, seasonal vegetables

Stuffed mushroom wellington, roast potatoes, seasonal vegetables
Why not add cauliflower cheese (£4.50 supplement – serves two)

Not in the mood for a roast?

Battered fresh fish, chunky chips, mushy peas, tartare sauce

Pea & mint risotto, pea pesto, vegan parmesan (Vg)

Side dishes £4.50 per dish

Parmesan fries, truffle mayo | Buttered new potatoes | Mac 'n' Cheese | House salad

Seasonal Vegetables | Pigs in blankets (3) with gravy | Sausage meat stuffing with gravy

*Should you fancy something specific please let us know & we will do our best to oblige.
Please tell us if you have any allergies. 12.5% service charge added to all bills.*



Desserts

Bread & Butter pudding, chocolate chips, brulee crust, custard

Winter berry crème brulee, shortbread biscuit

Churros filled with hazelnut chocolate, dulce de leche sauce.

Chocolate & blackberry mini-Black Forest Gateau served with a miniature bramble cocktail.

Affogato – one scoop of vanilla ice cream, espresso shot

Yarde Farm ice creams & sorbets – 3 scoops

Ice cream *Vanilla, strawberries & cream, Belgian chocolate, toffee & honeycomb, rum & raisin, stem ginger & honeycomb, mint choc chip.*

Sorbets - *Raspberry, passionfruit, lemon, or mango*

English cheese plate with an assortment of three cheeses served with biscuits, red onion & sloe gin chutney, celery & grapes & artisan breads **(3.00 supp)**

Dessert Wine

The Ned Noble, Sauvignon 2019,	New Zealand	37.5cl	25.00
Castelnau de Suduiraut Sauternes 2016	France	37.5cl	35.00
Luis Felipe Edwards late harvest viognier sauvignon 2019	France	37.5cl	19.95

Digestifs 25ml

Courvoisier	5	Benedictine	5	Grand Marnier	5
Calvados	5	Baileys	5	Amaretto	5
Limoncello	4	Armagnac	5	Fernet Branca	5

Hot drinks

Liqueur coffees – Irish whiskey, Tia Maria, Drambuie, Baileys **9.50**

Americano **3.75** | Cappuccino **3.95** | Latte **3.95** | Flat White **3.95** | Mocha **4.5**
Hot chocolate **4.5** | Loose leaf tea pot **3.75** *English Breakfast, Earl Grey, Moroccan Mint.*

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