

Sample Sunday Lunch Menu – April 2024

Available from 12:00 noon until last orders 2:00pm
Includes warm bread rolls and Netherend Farm butter
Café du Monde Coffee or Eilles loose-leaf tea and petits fours

STARTERS

Roast courgette, pea and basil soup
Ciabatta crouton, confit garlic

Potted shrimp
Sourdough toast, cornichons

Smoked salmon croqueta
Tartare sauce, pea salad

Chicken liver parfait
Red onion marmalade, ciabatta

Whipped Roquefort v
Pressed leeks, rocket and walnuts

MAINS

Grass-fed dry-aged roast beef
or
Slow cooked shoulder of lamb
or
Corn-fed chicken breast
Roast potatoes, honey glazed parsnips,
Savoy cabbage, confit carrots,
Yorkshire pudding, red wine jus

Grilled Cornish sole
Saffron potatoes, samphire,
caper butter

Roast aubergine vE
Spiced chickpea ragout, coconut yoghurt,
pomegranate molasses

SIDES

Triple cooked chips v £6.50
Creamed spinach, toasted pine nuts v £6.00



Sauces: We are pleased to offer the following sauces included within your menu price – please ask your waiter:
Tomato ketchup, Mayonnaise, Dijon wholegrain mustard, English mustard, Horseradish, Tabasco,
HP brown sauce, Mint sauce, Cranberry jelly

DESSERTS

Chocolate and banana cake
Butterscotch sauce, Devonshire clotted cream

Caramel and toffee mousse
Salted caramel

Baked lemon and cream cheesecake
Raspberry sorbet

Rhubarb and custard Eton mess

Manor Farm ice creams and sorbets
(3 scoops in tuile basket)

Gold Medal vanilla, Double chocolate, Honeycomb, Strawberry, Coffee, Salted caramel
Sorbets: Mango, Lemon, Raspberry

Cheeseboard (£7.50 Supplement)
Served with olive bread, quince jam and grapes
Rachel, Baron Bigod, Lancashire Bomb Extra Mature Cheddar, Beauvale



HOT BEVERAGES

Served with petits fours

Café du Monde (Kenyan AA Grade) Cafetière or Decaffeinated Cafetière,
Café Latte, Cappuccino, Americano, Espresso, Macchiato, Café Mocha

English breakfast, Decaffeinated English Breakfast, Earl Grey, Assam Darjeeling, Silver Needle,
Green Jasmine Blossom, Camomile, Peppermint, Ginger & Lemon, Fruity Berries, Green Sencha, Lapsang Souchong

WINES

		175ml	250ml	Bottle
WHITE				
121	Pinot Grigio Villa Elsa 2020	£9.35	£12.85	£35.00
131	Pulenta Estate XIV Pinot Gris 2021	£10.35	£14.35	£41.00
135	Currency Creek Estates, Stonemason Chardonnay 2021	£10.85	£14.85	£42.00
139	Spinyback Sauvignon Blanc, Nelson 2021	£9.35	£12.85	£36.00
142	Niel Joubert Byter Chenin Blanc 2021	£8.10	£11.10	£30.00
RED				
206	Château Freybernat 2020	£10.10	£14.10	£40.00
231	Casa Sant Orsola, Chianti 2018	£9.60	£13.10	£36.00
238	Medievo Rioja, Crianza, 2019	£10.10	£14.10	£40.00
243	Bone Orchard Malbec, Norton 2020	£8.60	£11.60	£31.00
260	Hoopenberg, Merlot 2020	£9.35	£12.85	£35.00

- The above is a selection, please ask to see our full list of wines by the bottle -

ALLERGENS: V Vegetarian, VE Vegan
Please ask your waiter if you would like full allergen information.

SERVICE CHARGE: For tables of 6 and over a service charge of 12.5% will be added. All other tables, gratuities are at your discretion.
Please note that our staff keep any gratuities generously given – thank you.

Children (under 12)
Eat half price