

Sample Sunday Lunch Menu – May 2024

3 Courses £38.50 - 2 Courses £31.50

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

Roasted cauliflower soup
Crispy leeks, basil oil

Potted crayfish tails
Watercress, toasted ciabatta

Scottish smoked salmon
Prosecco dressing

Chicken liver parfait
Sourdough toasts, fig and apple chutney

Grilled artichoke salad **VE**
Preserved lemon, rocket, toasted pine nuts

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 heritage carrots,
Yorkshire pudding, red wine jus

Bream fillet
Sautéed potatoes,
Semi-dried tomato and olive salsa, balsamic
Spiced aubergine, chickpea and tomato ragout **VE**
Pomegranate, coconut yoghurt,
Lebanese flatbread

SIDES

£5.00 each

Rosemary skin-on fries **V**
Creamed spinach, toasted pine nuts **V**



Sauces: We are pleased to offer the following sauces included within your menu price – please ask your waiter:
Tomato ketchup, Bloody Mary ketchup, Korean spiced tomato sauce, Sriracha hot sauce, Chilli sauce, Mayonnaise,
Dijon wholegrain mustard, English mustard, Horseradish, Tabasco, Tartare sauce, HP brown sauce, Mint sauce, Cranberry jelly

DESSERTS

Summer berry clafoutis
Crème fraîche

Chocolate cheesecake
Chocolate sauce, Jude's vanilla ice cream

Banana and toffee mousse
Chocolate cup, salted caramel ice cream

Red cherry tiramisu
Homemade cookie

Jude's ice creams and sorbets
(3 scoops in tuile basket)
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

		125ml	175ml	250ml
WHITE				
121	Pinot Grigio Villa Elsa 2020	£7.55	£9.55	£13.05
131	Pulenta Estate XIV Pinot Gris 2021	£8.05	£10.55	£14.55
135	Currency Creek Estates, Stonemason Chardonnay 2021	£8.55	£11.05	£15.05
139	Spinyback Sauvignon Blanc, Nelson, NZ 2021	£7.05	£9.55	£13.05
142	Niel Joubert Byter Chenin Blanc 2021	£6.30	£8.30	£11.30
RED		125ml	175ml	250ml
206	Château Freybernat 2020	£7.80	£10.30	£14.30
231	Casa Sant Orsola, Chianti 2018	£7.40	£9.80	£13.30
238	Medievo Rioja, Crianza, 2019	£7.80	£10.30	£14.30
243	Bone Orchard Malbec 2021	£7.00	£8.80	£11.80
260	Hoopenberg, Merlot 2020	£7.40	£9.55	£13.05

- 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.

Children (under 12)
Eat half price

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.