

## Sample Sunday Menu – June 2024

3 Courses £38.50 - 2 Courses £31.50

Available from 12:00 noon - 2:30pm and 6.00pm - 8.30pm  
Includes warm bread rolls and Netherend Farm butter  
Café du Monde Coffee or Eilles loose-leaf tea and petits fours

### STARTERS

Gazpacho  
Basil oil

Scottish smoked salmon  
Prosecco dressing

King prawn and crayfish cocktail  
Marie rose sauce

Chicken liver parfait  
Sourdough toast, fig and apple chutney

Burrata V  
Rocket pesto, confit tomatoes, sourdough nibs

### MAINS

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

Sea trout  
Asparagus, peas and caviar  
Spiced aubergine, chickpea and tomato ragout VE  
Coconut yoghurt, pomegranate

### 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

Sticky toffee pudding  
Butterscotch sauce, Devonshire clotted cream

Blackcurrant cheesecake  
Crème fraîche

Raspberry bavaois  
Berry compote, Chantilly cream

Baked caramel tart  
Salted caramel ice cream

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
<b>WHITE</b>				
115	Pinot Grigio Villa Elsa 2021	£7.55	£9.55	£13.05
119	Pulenta Estate XIV Pinot Gris 2022	£8.05	£10.55	£14.55
122	Currency Creek Estates, Stonemason Chardonnay 2021	£8.55	£11.05	£15.05
124	Spinyback Sauvignon Blanc, Nelson, NZ 2022	£7.05	£9.55	£13.05
126	Franshoek Cellar Chenin Blanc 2023	£6.30	£8.30	£11.30
<b>RED</b>		<b>125ml</b>	<b>175ml</b>	<b>250ml</b>
204	Château Freybernat 2020	£7.80	£10.30	£14.30
217	Casa Sant Orsola, Chianti 2021	£7.40	£9.80	£13.30
221	Medievo Rioja, Crianza, 2020	£7.80	£10.30	£14.30
223	Bone Orchard Malbec 2021	£7.00	£8.80	£11.80
231	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.

**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