

Sample Sunday Menu – April 2025

3 Courses £40.50 - 2 Courses £34.00

Available from 12:00 noon - 2:30pm and 5.30pm - 8.00pm

Includes warm bread rolls and Netherend Farm butter / Café du Monde Coffee or Eilles loose-leaf tea and petits fours

STARTERS

Pea, mint and spring onion soup V
Toasted sunflower seeds, Greek yoghurt
Scottish smoked salmon
Watercress and fennel salad, soft boiled quail's egg
Crab and crayfish cocktail
Baby gem lettuce, Marie Rose sauce
Chicken liver parfait
Fig and apple chutney, ciabatta toast
Artichoke, pickled lemon salad VE
Pine nuts, herbs and edamame

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 carrots, Yorkshire pudding,
red wine jus

Wild halibut
Saffron potatoes, samphire and caviar,
white wine sauce
Hand-rolled gnocchi VE
Courgette ribbons, confit tomato sauce,
toasted hazelnuts

SIDES

£5.50 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, Devonshire clotted cream
Baked plum and frangipane tart
Whipped cream
Rhubarb crumble
Pouring cream
Chocolate and orange mousse
Blood orange sorbet, chocolate sauce
Jude's ice creams and sorbets
(3 scoops)
Vanilla, Double chocolate, Honeycomb, Strawberry, Coffee, Salted caramel
Sorbets: Mango, Lemon, Raspberry
Cheeseboard (£8.00 Supplement)
Served with olive bread, quince jam and grapes
Rachel, Baron Bigod, Lancashire Bomb Extra Mature Cheddar, Beauvaley



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

WHITE

| | | 125ml | 175ml | 250ml |
|-----|---|-------|--------|--------|
| 115 | Pinot Grigio Villa Elsa 2021, Italy | £7.90 | £10.10 | £13.70 |
| 119 | Pulenta Estate XIV Pinot Gris 2022, Argentina | £8.45 | £11.10 | £15.25 |
| 122 | Last Stand Chardonnay 2023, Australia | £6.60 | £8.70 | £11.85 |
| 124 | Honu Sauvignon Blanc, Marlborough 2023, New Zealand | £7.90 | £10.60 | £14.75 |
| 126 | Post Tree Chenin Blanc 2023, South Africa | £7.25 | £9.55 | £13.10 |

| | | 125ml | 175ml | 250ml |
|-----|---|-------|--------|--------|
| 204 | Château Freybernat 2020, Bordeaux, France | £8.20 | £10.80 | £15.00 |
| 217 | Casa Sant Orsola, Chianti 2021, Italy | £7.75 | £10.30 | £13.95 |
| 221 | Ontañón Rioja, Crianza 2020, Spain | £7.75 | £10.30 | £13.95 |
| 223 | Benjamin, Malbec Mendoza 2023, Argentina | £8.30 | £11.10 | £15.55 |
| 231 | Hoopenberg Merlot 2020, South Africa | £7.75 | £10.10 | £13.70 |

- 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