

## Sample Sunday Lunch Menu – May 2025

3 Courses £42.00 - 2 Courses £35.00

Available from 12:00 noon - 2:30pm

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, fennel and avocado cocktail  
Baby gem, cocktail sauce  
Chicken liver parfait  
Fig and apple chutney, ciabatta toasts  
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

Chalk Stream Trout  
Grilled purple sprouting broccoli,  
caviar butter sauce  
Hand-rolled gnocchi VE  
Courgette ribbons, confit tomato sauce,  
toasted hazelnuts

### SIDES

£5.80 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

Croissant bread and butter pudding  
Crème anglaise  
Chocolate cheesecake  
Jude's vanilla ice cream  
Pear frangipane tart  
Chocolate sauce, crème Chantilly  
Banana and cinnamon cake  
Rum and raisin ice cream  
Jude's ice creams and sorbets  
(3 scoops)  
Vanilla, Double chocolate, Honeycomb, Strawberry, Coffee, Salted caramel  
Sorbets: Mango, Lemon, Raspberry  
Cheeseboard (£8.50 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