

Sample Sunday Lunch Menu – June 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

Cherry tomato gazpacho V

Basil, crispy shallots

Hot smoked salmon

Potato and chive salad, creamed horseradish

Crab, fennel and avocado cocktail

Baby gem, cocktail sauce

Smoked duck breast

Orange and chilli jam, coriander

Artichoke, broad bean and asparagus salad VE

New potatoes, lemon and herb dressing

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

Poached salmon

French beans, Jersey Royals,
watercress sauce

Potato gnocchi VE

Cauliflower purée, asparagus, wild mushrooms,
baby gem and cucumber salad

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

Apple and blackcurrant crumble
Clotted cream
Caramel tart
Jude's salted caramel ice cream
Sticky toffee pudding
Butterscotch sauce, whipped cream
Baked strawberry and pineapple cheesecake
Strawberry sherbert
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