

Sample Sunday Lunch Menu – August 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

Roasted sweetcorn soup VE

Harissa oil, crispy shallots

Scottish smoked salmon

Pickled cucumber, crème fraîche, watercress

Crab, fennel and avocado cocktail

Baby gem, cocktail sauce

Mozzarella and heritage tomato salad V

Olive crumb, basil pesto

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

Pan seared sea bream

Chorizo and chickpea ragout

Leek and courgette risotto V

Lemon and thyme mascarpone

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

Homegrown Victoria plum mousse
Whipped cream
Baked apple, blackberry and frangipane tart
Jude's vanilla ice cream
Chocolate cheesecake
Chocolate sauce
Lemon tart
Raspberry sauce, berry compote
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, 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

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

RED

		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