



Sample Sunday Lunch Menu – December 2025

3 Courses £42.00 - 2 Courses £35.00

Available from 12:00 noon - 2:30pm

Includes warm bread rolls & Netherend Farm butter / Café du Monde Coffee or Eilles loose-leaf tea & mini mince pies



STARTERS

Leek and potato soup **VE**
Chive crème fraîche, crispy shallots
Scottish smoked salmon
Pickled cucumber, crème fraîche, watercress
Prawn and crayfish cocktail
Baby gem lettuce, cocktail sauce
Smoked duck breast, confit leg
Orange and chilli jam
Spiced hummus **VE**
Heritage beetroot, dukkah, chilli and herb oil



MAINS

Roast turkey breast
Cranberry and sage stuffing, bacon-wrapped chipolatas,
roast potatoes, honey-glazed parsnips, Brussels sprouts,
crushed swede and carrot, Yorkshire pudding,
cranberry sauce, bread sauce and turkey jus
Pan-fried sea bass fillet
Hispi cabbage, kale, crushed new potatoes,
dill and Prosecco sauce

Grass-fed dry-aged roast beef
or
Slow roast shoulder of lamb
Roast potatoes, honey-glazed parsnips,
Brussels sprouts, crushed swede and carrot,
Yorkshire pudding, red wine jus
Wild mushroom and celeriac Wellington **VE**
Truffle sauce



SIDES

£5.50 each

Rosemary skin-on fries **V**
Creamed spinach, toasted pine nuts **V**
Garlic and herb Brussels Sprouts **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

Dunn's Christmas pudding
Whisky sauce

Chocolate cheesecake
Jude's salted caramel ice cream

Baked blackberry and frangipane tart
Whipped cream

Croissant bread and butter pudding
Crème anglaise

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, Beauvale



HOT BEVERAGES

Served with mini mince pies

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

