

Sample Sunday Lunch Menu – February 2026

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

Cauliflower soup **V**

Crispy capers, brown butter

Scottish smoked salmon and dill mousse

Pickled cucumber, crème fraîche

Prawn and crayfish cocktail

Baby gem lettuce, cocktail sauce

Pheasant and pistachio terrine

Ciabatta toasts, piccalilli

Spiced hummus **VE**

Heritage beetroot, dukkah, chilli and herb oil

MAINS

Grass-fed dry-aged roast beef

or

Slow cooked shoulder of lamb

or

Corn-fed chicken breast

Roast potatoes, glazed carrots,
winter greens, Yorkshire pudding, honey roast parsnip
red wine jus

Salmon and smoked haddock fishcake

Spinach, poached free-range egg,
hollandaise sauce

Potato Gnocchi **VE**

butternut squash, girolle mushrooms,
basil

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

- Warm rhubarb and ginger crumble
Chantilly cream
- Mango cheesecake
Raspberry sorbet
- Pear and frangipane tart
Devonshire clotted cream
- Chocolate, orange and cardamom mousse
Crème anglaise
- 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

| | | 125ml | 175ml | 250ml |
|--------------|---|--------------|--------------|--------------|
| WHITE | | | | |
| 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.

Children (under 12)
Eat half price

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.