

Sample Sunday Lunch Menu – April 2026

3 Courses £44.00 - 2 Courses £37.00

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

Watercress and spring onion soup
Toasted sunflower seeds, crème fraîche

Home-cured salmon gravadlax **GF DF**
Avocado and lime, tomato salsa

Prawn and crayfish cocktail
Marie Rose sauce, baby gem

Chicken liver parfait
Cherry chutney, toasted lemon bread

Caramelised onion and Baron Bigod tart **V**
Balsamic glaze

MAINS

Grass-fed dry-aged roast beef
or

Slow cooked shoulder of lamb
or

Corn-fed chicken breast

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

Roast salmon fillet
Shaved fennel, new potatoes and charred
baby gem lettuce salad

Pea and shallot ravioli **VE**
Vegan cheese sauce, crispy shallots,
semi-dried tomatoes

SIDES

£6 each

Chunky chips **GF**

/ add truffle & Parmesan £1 extra /

Buttered mixed greens **V GF**



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

Chocolate cheesecake
Jude's vanilla ice cream

Warm banana bread cake
Coconut ice cream

Baked lemon tart
Raspberry sauce, crème fraîche

White chocolate panna cotta
Mixed 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, Beauviale



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

		175ml	250ml
115	Pinot Grigio Villa Elsa 2021, Italy	£10.80	£14.50
119	Pulenta Estate XIV Pinot Gris 2022, Argentina	£11.85	£15.95
122	Last Stand Chardonnay 2023, Australia	£9.40	£12.60
124	Honu Sauvignon Blanc, Marlborough 2023, New Zealand	£11.30	£15.60
126	Post Tree Chenin Blanc 2023, South Africa	£10.15	£13.90

RED

		175ml	250ml
204	Château Freybernat 2020, Bordeaux, France	£11.50	£15.80
217	Casa Sant Orsola, Chianti 2021, Italy	£11.00	£14.75
221	Ontañón Rioja, Crianza 2020, Spain	£11.00	£14.75
223	Benjamin, Malbec Mendoza 2023, Argentina	£11.85	£16.40
231	Hoopenberg Merlot 2020, South Africa	£10.80	£14.50

- The above is a selection, please ask to see our full list of wines by the bottle -

ALLERGENS: **V** Vegetarian, **VE** Vegan, **GF** Gluten Free
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