

Sample Sunday Lunch Menu – June 2026

3 Courses £44.00 - 2 Courses £37.00

Children *[under 12]* eat half price

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

Roast tomato soup

Crispy shallots, basil oil

Home-cured salmon gravadlax **GF DF**

Avocado and lime, tomato salsa

Crayfish cocktail

Marie rose sauce, baby gem lettuce

Salt beef croquettes

Horseradish cream, watercress

Roasted heritage carrot, spiced hummus **VE**

Caramelised walnut, coriander oil, dukkah

MAINS

Grass-fed dry-aged roast beef

or

Slow cooked shoulder of lamb

or

Corn-fed chicken breast

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

Salmon fillet

Shaved fennel, new potatoes,
charred baby gem lettuce salad

Lincolnshire wild mushroom pithivier **VE**

Crushed potatoes, spinach,
carrot and courgette ribbons,
tomato and tarragon sauce

SIDES

£6 each

Chunky chips **GF**

/ add truffle & Parmesan £1 extra /

Green beans, toasted almonds, lemon butter **V GF**

Green salad, vinaigrette **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

Mango bavarois
Berry compote
Baked peach and frangipane tart
Crème fraîche
Chocolate and raspberry torte
Whipped cream
Warm pear sponge cake
Jude's vanilla ice cream
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 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

		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.