Sample Sunday Lunch Menu – November 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 butternut squash soup GF
Toasted pumpkin seeds, coconut flakes

Scottish smoked salmon
Crème fraîche, watercress, toasted sourdough

Prawn and crayfish cocktail
Marie rose sauce, baby gem lettuce

Chicken liver parfait
Fig and apple chutney, ciabatta toast

Red pepper hummus VE
Pitta bread and toasted seeds

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

Sea bream fillet GF
Tomato fondue, white wine sauce,
saffron potatoes

Pea and shallot ravioli VE
Vegan cream cheese sauce,
crispy shallots

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

Baked chocolate tart
Crème fraîche

Butterscotch mousse
Almond praline, chocolate sauce

Warm banana cake
Caramel sauce, Jude's vanilla ice cream

Strawberry bavarois
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 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.