

SUNDAY LUNCH MENU

2 Courses £30.00 3 Courses £35.00

STARTERS

Soup of the Day

freshly baked breads from our bakery

Twice Baked Cheese Soufflé

on marinated tomato and topped with deep fried spinach

Potted Shrimps

brown shrimps with a side salad and toast

Duo of Melon

with a gin & tonic sorbet

Gibbon Bridge Scotch Duck Egg

encased in pork, leek & chicken farce with pickled radish

Gin Cured Salmon (£2.00 Supplement)

horseradish crème fraiche & pickled cucumber, carrots & celery

Black Pudding Parcel

with grain mustard, wrapped in filo pastry and served with a watercress & apple puree and an apple chutney

MAIN COURSES

all served with potatoes & fresh vegetables

Roast Sirloin of Beef

(£5.00 Supplement)

with Yorkshire pudding and horseradish

Roasted Pork Loin

served with a calvados sauce

Beetroot Wellington

encased in green lentil & mushroom

Roast Leg of Lamb

(£3.00 Supplement)

with a rosemary jus

Crisp Roast Goosnargh Duck Leg

served with apple sauce, sage & onion stuffing & gravy

Fillet of Hake

wrapped in a wild garlic mousse with an asparagus sauce

Chicken Breast

filled with blushed tomatoes and served with a watercress sauce

Mediterranean Vegetable Tarte Tatin

topped with feta cheese and a parsley & basil oil

Home Cut Chips £4.00 Side Salad £3.50

SELECTION OF HOMEMADE DESSERTS

BEFORE PLACING YOUR ORDER PLEASE INFORM US IF YOU HAVE A FOOD ALLERGY