

1539

SAMPLE SUNDAY MENU

TWO COURSES £19.50 | THREE COURSES £24.50

WHILE YOU WAIT

Mixed Olives £4.00

Artisan Breads | garden herb oil, balsamic vinegar £3.50

STARTERS

Cream of Butternut Squash Soup (V) | herb croutons

Feta & Tomato Salad (V) | pink onion, compressed cucumber

Salmon & Prawn Rillettes | caper & shallot butter

Ham Hock Terrine | pickled vegetable salad, coarse grain mustard emulsion

Chef's Black Pudding | poached egg, hollandaise sauce

MAINS

Roast Dry Aged Welsh Sirloin of Beef | Yorkshire pudding, roast potatoes, vegetables

Pan Seared Chicken Breast | seasonal vegetables, roast potatoes

Pan Fried Seabass | creamed potato, summer vegetable fricassee, Reisling sauce

Salmon Fillet | sautéed potatoes, fennel puree, pickled fennel salad

Jersey Royal Terrine (V) | poached Copper Maran egg, charred asparagus

DESSERTS

Coffee Panna Cotta | amaretto jelly

Lemon Tart | raspberry syllabub, fresh raspberries

Traditional Bakewell | chantilly cream, berries

Chocolate Delice | strawberry ice cream, balsamic strawberries

THE CHEESE TROLLEY

Local, British & Continental Cheese Selection | chutney, grapes, celery, damsel crackers

2 pieces £6.50 | 3 pieces £9.50 | 5 pieces £11.50