



Sunday Lunch Menu, 15th May

Starters

Pea, mint and spring onion soup
Seared king scallops, black pudding, apple puree, lime and coriander
Chicken, cheddar cheese and tarragon arancini, balsamic glaze, rocket and basil oil
Prawn and avocado cocktail, red pepper and lime salsa
Sautéed chicken livers, bacon lardons and Pernod on toasted brioche

Mains

Roast sirloin of British beef, horseradish
Welsh leg of Lamb, mint sauce
Breast of Norfolk Turkey, cranberry stuffing and bread sauce
Roast loin of pork, apple sauce

Served with trimmings, batter pudding and vegetable pots

Grilled skate wing, lemon caper butter, lyonnaise potatoes and tender stem broccoli
Supreme of chicken, red pesto and crème fraiche penne pasta, shavings of parmesan
Pan fried sea bass fillet, mashed potatoes, creamy leeks
Heirloom tomato & ricotta tart, rocket and basil oil
Grilled halibut, red curried lentils, tzatziki

Desserts

Tempura battered ice cream, maple syrup and sesame seeds
White chocolate and Malibu crème brulee, caramelised banana, coconut tuille
Belgium chocolate tart, raspberries
Brioche bread and butter pudding with chocolate crème Anglais
Selection of British cheese, accompaniments

2 Courses £18.50, 3 Courses £22.00