



## February Sunday Lunch

Cream of Winter Vegetable Soup, Crème Fraiche and Croutons

Potted Duck Terrine, Plum and Apple Pickle, Sourdough Crisps

Wild Mushroom Risotto Croquettes, Sweet Roasted Garlic Mayo

Mussels Cooked in a White Wine and Parsley Cream Sauce

Bloody Mary Prawn Cocktail with Avocado and Brown Bread and Butter

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Roasted Rump of English Beef, Yorkshire Pudding, Horse Radish and Roast Potatoes

Poached Fillet of Naturally Smoked Haddock, Grain Mustard and Pea Sauce, Creamed Potatoes

Pan Roasted Chicken Breast, Pearl Barley, Baby Onion and Smoked Ham Hock Broth

Roasted Rump of Lamb, Spiced Beetroot Puree, Sautee Potatoes and Rosemary Sauce

Crisp Puff Pastry Tart with Caramelised Onions, Blushed Tomatoes, Goat Cheese and Basil

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Warm Pear and Almond Tart, Raspberry Puree and Vanilla Ice Cream

Steamed Syrup Sponge with Orange Anglaise

Lemon Curd and White Chocolate Bread and Butter Pudding with Cream

Greek Yoghurt Panacotta with Poached Plums in Spiced Red Wine

Selection of Local Cheese, Pickle and Biscuits

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Freshly ground coffee, tea infusions

Chocolate Brownies

Sourdough Bread & Butter

**One course £14:75**

**Two courses £21:00**

**Three courses £27:00**

***Children's menu available up to 11 years £9.50***