



## January Sunday Lunch Menu

### Starters

**Cream of Wild Mushroom and Chestnut Soup, White Truffle Oil and Crème Fraiche**

**Locally Smoked Salmon, Tiger Prawns and Oak Smoked Mackerel Pate, New Potato and Chive Salad**

**Homemade Venison Terrine, Cranberry and Port Sauce, Granary Toast (Gf toast option)**

**Grilled King Prawns, Garlic and Parsley Butter**

**Baked Aubergine, Plum Tomato and Parmesan Gratin (v)**

### Mains

**Roast Rump of 21 day dry aged Beef, Yorkshire pudding and roast potatoes**

**Slow-Roasted Shoulder of Pork, Dark Rum & Lime Sauce with Sweet Potato Mash**

**Seared Local Hake Fillet, Potato & Shallot risotto & Kale**

**Grilled Fillet of Seabass, Champagne and Chive Sauce, New Potatoes**

**Chickpea Pancakes, Red Pepper and Green Olive Tapenade, Caponata and Rocket Salad (vegan)**

### Desserts

**Steamed Syrup Sponge, Homemade Custard with Orange Marmalade**

**Champagne Syllabub, Mulled Berries**

**Belgian Chocolate Mousse, fresh Clementine Jelly, Stem Ginger Cream \***

**Spiced Pear Brulee, Almond Biscuit (gf biscuit available)**

**Cheeseboard - Mature Cheddar, Brie and Stilton, Apple Pickle and Biscuits (gf biscuits available)**

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**Freshly Ground Coffee, Tea**

**Chocolate Brownies**

**Sourdough bread and Butter**

**Two courses £22.75**

**Three courses £28.75**

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

*All dishes are gluten free with the exception of those marked with an asterisk \*. Foods described within this menu may contain nuts, derivatives of nuts, or other allergen. If you suffer from an allergy or food intolerance, please inform a member of the team. Gluten Free: where there is bread within a dish we can substitute it for Gluten Free.*