

Food&Drink Festival Sunday Lunch Menu

(12 'till 4pm)

Starters

- Soup of the day with garlic granary croutons (v) ~ £6.95
- Beetroot-cured salmon gravadlax, grain mustard, dill and pickled cucumber ~ £8.95
- Beetroot and walnut salad with goat's cheese and a red wine dressing (v) ~ £7.95
- Chicken liver parfait served with red onion marmalade ~ £7.95
- Pan-fried scallops served with belly pork, black pudding and pea purée ~ £10.95
- Spicy sautéed prawns with chorizo cassoulet and mixed herb and parmesan polenta ~ £8.95

Special starters of the day (subject to availability):

- Pork rissole served with apple purée ~ £7.95
- Feta, mushroom and truffle scented potato soufflé with beef bourguignon sauce ~ £7.95

Mains

- Roast sirloin of beef, Yorkshire pudding, roast potatoes, swede purée and horseradish cream* ~ £14.95
- Rolled, braised and roasted belly pork, filled with garlic and rosemary,
served with black pudding & feta stuffing, roast potatoes, crackling and apple compote* ~ £14.95
- Roast leg of lamb served with roast potatoes, swede purée and roasted vegetables* ~ £14.95
- Prawn linguini with courgette, red onion, chilli, garlic and olive oil ~ £18.50
- Pan-seared fillet of sea bass with crushed new potatoes, salsa verde, pancetta and green beans ~ £20.95
- Sun-dried tomato pesto & olive risotto served with toasted pine nuts and Parmesan crisp (v) ~ £16.95

Special mains of the day (subject to availability):

- Pan-fried salmon supreme with pesto potatoes, spinach and lemon beurre blanc ~ £21.95
- Pan-roasted chicken breast wrapped in Parma ham with two walnut pesto tagliatelle and white wine sauce ~ £19.95

**All roast dishes are served with cauliflower cheese and parmesan*

Desserts

- Baileys and praline panna cotta with sorbet and chocolate sponge ~ £7.95
- Sticky toffee pudding served with butterscotch sauce and ice cream ~ £7.95
- Chocolate and beetroot sponge with a white chocolate sauce and ice cream ~ £7.95 (subject to availability)
- A selection of cheeses with homemade chutney, grapes and biscuits ~ £8.95
- A selection of ice creams and sorbets ~ £4.95

All prices include VAT.

All our food is freshly cooked, with seasonal produce where possible hence menu is subject to change due to the availability of ingredients.

Please be advised that nuts are used in our kitchens. If you do have any dietary requirements please inform your waiter.

Due to the nature of the kitchen we cannot guarantee that there will be no cross contamination.
