SUNDAY LUNCH MENU

Starters

Pressed Somerset ham hock & herb terrine, fruit chutney, brioche croute

Leek & potato soup, confit potato, leek oil

Traditional prawn cocktail

Roasted fig, Parma ham & goats cheese bruschetta, balsamic, basil

Mains

Roast sirloin of Scottish beef

Roast loin of pork

Pan fried sea bream fillet, crushed new potato cake, greens, mussel sauce

Beetroot and Pulse Wellington

All roasts are served with roast potatoes, Yorkshire Pudding, roasted roots, broccoli & gravy

Desserts

Chocolate fudge brownie, vanilla ice cream, chocolate sauce

Tangy citrus posset, shortbread, candy lemon

Toffee, banana & honeycomb Eton Mess

Warm French apple tart, cinnamon syrup, clotted cream