



Sunday Lunch Menu

Starters and Snacks

- ^{1,9} Fresh Soup of the Day - please see Blackboard £5.00
^{1,3,7} Ham Hock Terrine, our own Piccalilli, Toasted Ciabatta £6.95
^{2,3,7} Crayfish Thermidor, Parmesan Breadcrumbs £8.25
^{2,4,7,10} Twice Baked Cheddar Souffle, Cherry Tomato, Pesto Dressing £6.95
^{1,7,8,11} All Served with Home Made Soda Bread

Main Courses

- ^{1,3,7,9} Rare Roast Sirloin of Beef and Yorkshire pudding £14.95
^{1,2,3,7,9} Breaded Chicken Breast, Stuffed with Cheddar Cheese & Smoked Bacon, Ratatouille £12.95
^{1,7,9} Our Own Pork & Sage Sausages, Mashed Potato £11.95
¹ Saddle of Venison, Roast Gravy £12.95
^{1,2,4,7} Best End of Veal Chop, Roast Gravy £14.95
⁹ Roast Rack of Lamb, Mint Sauce, Rich Gravy £14.95
⁷ Main courses are served with a selection of fresh vegetables and roast potatoes

Desserts

- ^{2,4,7} Lemon Tart, Orange Meringue, St. Clements Coulis, Vanilla Ice Cream £6.95
^{1,3,7} Chocolate Torte, Vanilla Sauce, Peanut Butter Ice Cream £6.95
^{1,3,8} Sticky Date Pudding, Butterscotch Sauce, Licorice Ice Cream £6.95
^{3,7} Trio of Vanilla, Chocolate and Raspberry Ripple Ice Cream in a Crisp Basket £6.25
^{1,7,9} Lincolnshire Poacher, Unpasteurised Camembert and Colston Bassett Stilton with Grapes, Celery and Home made Oatcakes £6.95

Coffee/Tea

Coffee £2.50 Cappuccino £2.75 Espresso £2.50, Latte £2.75

Hot Chocolate with Double Cream & Marshmallows £3.25

English or Fruit and Herb Teas £2.50

^{1,3,5,7,8} All Served with Homemade Petit Fours

Allergen information sheet available. Please ask.