

Example Sunday Lunch Menu

2 COURSES £18.50, 3 COURSES £22.50, MAIN COURSE ONLY £12.50

STARTERS

CAULIFLOWER CHEESE SOUP

FORAGED MUSHROOM AND TARRAGON CLAFOUTIS Cashel Blue ice cream

HOME CURED SALMON GRAVADLAX with horseradish cream

SMOKED CHICKEN AND CONFIT DUCK TERRINE date chutney

HOMEMADE CORN BEEF HASH fried hen's egg

POTTED SMOKED MACKEREL plum chutney, toasted bread

MAIN COURSES

ROAST RIB OF DEDHAM VALE BEEF duck fat roast potatoes, seasonal vegetables, Yorkshire pudding & horseradish sauce

SLOW ROASTED PORK BELLY duck fat roast potatoes, seasonal vegetables & apple sauce

PAN ROASTED DUCK braised vegetables, artichoke puree, fondant potatoes, blackberry jus

WHOLE GRILLED LEMON SOLE lemon & chive butter sauce, king prawns, new potatoes

PAN ROASTED COD Crab croquettes, cucumber & caviar salad

DESSERTS

CHOCOLATE MOUSSE blueberry compote

PEAR AND PLUM CRUMBLE Calvados custard

HOMEMADE BAKWELL TART clotted cream ice cream

LEMON POSSET

SELECTION OF HOMEMADE ICE CREAMS OR SORBETS

SELECTION OF BRITISH FARMHOUSE CHEESES Oat biscuits, homemade chutney

STEAKS

BONE IN RIB EYE STEAK (300 GM)

£23.00

D RUMP STEAK (300GM)

£23.00

SHORT HORN PORTERHOUSE STEAK (325GM)

£25.00

Choose one of our starters for an additional £6.50 or dessert for £5.50

Beef Rub - Maldon sea salt, light brown sugar, Colman's mustard powder, smoked paprika, fresh thyme, black pepper,

Sauces

• Blue Cheese • Peppercorn • Garlic Butter

Please advise our staff of your allergies as some dishes may contain traces of nuts