

December Sunday Lunch Menu

Starters

Leek & Potato Soup
Bread Roll & Butter (V) £8.50

Duck & Orange Pate
Garlic Crostini, Spiced Red onion Marmalade £9

Smoked Haddock & Cheddar Cheese Fishcake
Sauce Gribiche, Lemon & Parsley Oil £9

Goats Cheese Panna Cotta
Balsamic Roasted Fig, Beetroot, Hazelnuts (V) £9

Main Course

Traditional Roast Sirloin of Beef, Rich Merlot Gravy £17

Honey & Thyme Roasted Turkey Breast £17
“Pigs in Blankets”, Chestnut Stuffing, Roast Potatoes, Cranberry Sauce, Rich Roast Gravy

Local Game Pie topped with Puff Pastry
Colcannon, Prunes, Bacon & Madeira Wine Jus £17

Pan-fried Fillet of Sea Trout
Lemon crushed New Potatoes, Samphire & Sauce Vierge £14.50

Butternut Squash & Root Vegetable Wellington
Roast Potatoes, Cranberry Jus (V) £14.50

All served with Roast Parsnips, Swede, Carrots, Braised Red Cabbage & Brussel Sprouts

Desserts

Christmas Pudding
Brandy Sauce & Redcurrants £8

Mulled Winter Fruit Crumble
Cinnamon Custard £8

Baked Espresso Martini Cheesecake
Chocolate Shavings, White Chocolate Sauce £8

Trio of Local Cheeses
Chutney, Grapes, Celery, Apple & Crackers £10

A discretionary 10% service charge will be added to
your bill. All gratuities go to our staff.

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances, please ask a member of
waiting staff
about the ingredients in your meal before placing your order