

Menu



Sunday Lunch 20th March 2016
Two courses £16 Three courses £20

Starters

- Deep fried Whitebait with garlic mayo
- Chickpea fritters with a yoghurt dip
- Leek and cheese tartlet with crispy leeks
- Beef carpaccio

The Main Event

- Roasted Sirloin of beef
- Roast turkey crown
- Pan fried rainbow trout with a fish sauce
- Mushroom and lentil bake

All with potatoes, Yorkshire pudding, greens and carrots

Desserts

- Classic spotted dick with custard
- Dark chocolate and salted caramel tart
- Passionfruit cheesecake
- Selection of ice cream and sorbets

All meals cooked on the premises using locally produced ingredients.
Any special dietary requirements catered for, please speak to us.