

Sunday Lunch

STARTERS

Homemade soup of the day served with ciabatta roll

Smoked salmon, Atlantic prawns, avocado purée, Marie-Rose sauce

Duck liver terrine, apple & pear chutney, Grand Marnier reduction, Melba toast

Goat's cheese gratin, toasted pine nuts, beetroot carpaccio, red onion marmalade

MAINS

Roast strip loin of beef, Yorkshire pudding, roast potatoes, glazed parsnips

Fillet of sea bass, wilted garlic spinach, crayfish, dill, white wine & saffron cream

Open raviolo, wild mushrooms, chestnuts, sage, black truffle, cream & Parmesan

Supreme of chicken breast served with a tian of mash and green peppercorn sauce

(ALL MAINS SERVED WITH SEASONAL VEGETABLES & NEW POTATOES)

DESSERTS

Warm chocolate tart, vanilla ice cream, fresh strawberries, fruit coulis

Selection of Italian cheeses, savoury biscuits, quince jelly, celery & grapes

Vanilla & caramel pannacotta, served with winter berries, raspberry coulis

Homemade Italian tiramisu with coffee, savoiardi biscuits, amaretto liqueur

CHILDREN 9

2 COURSES 19

3 COURSES 25

Sunday 12pm – 5pm

A discretionary 10% service charge will be added to your bill