



Sunday Lunch

£34 for 2 courses, £42 for 3 courses

To whet your appetite....

Artisan breads and salted butter
Choice of our spring-well bottled still or sparkling water

Starters

Smoked mackerel pâté, beetroot, horseradish
Chicken liver parfait, plum chutney, and toasted brioche
Leek and potato soup, parsley oil

Mains

Local roast beef, roasted potatoes, Yorkshire pudding,
seasonal vegetables, and red wine sauce
Roast chicken, roasted potatoes, Yorkshire pudding,
seasonal vegetables, and red wine sauce
Market catch-of-the-day, crushed new potatoes, coastal vegetables,
white wine sauce
Butternut squash pithivier, roasted potatoes, seasonal vegetables,
pesto white wine sauce

Desserts

Chocolate tart, vanilla ice cream, burnt honey
Vanilla crème brûlée, blackberry, crumble
Local cheeses, crackers, chutney, candied walnuts.

Coffee and teas, £4.50 per person.