

SAMPLE SUNDAY LUNCH MENU

STARTERS

- ❖ Soup of the Day (V)
Bread, salted butter
- ❖ Fan of Melon (V)
Pineapple, kiwi, strawberries, raspberry coulis
- ❖ Chicken Terrine
Apricot, pancetta, onion chutney
- ❖ Smoked Salmon Pate
Bitter greens, mustard dressing, rye bread
- ❖ Crispy Whitebait
Tartare sauce, lemon
- ❖ Chinese Five Spice Crispy Duck Salad
Bitter greens, pickled ginger, spring onions, coriander, shaved mooli, honey and sesame vinaigrette
- ❖ Freekeh Salad (V)
Braised lentils and barley, pomegranate seeds, spring onions, mint and tahini dressing

MAIN COURSES

- ❖ English Lamb Shank
Yorkshire pudding, red wine gravy
- ❖ Roast Chicken Supreme
Woodland mushroom, crème fraiche, parsley sauce
- ❖ Roast Leg of English Lamb
Garlic and rosemary gravy
- ❖ Seared Fillet of Seabass
Tomato and basil velouté
- ❖ Traditional Sausage & Mash
Pork and leek sausage, mashed potato, onion gravy
- ❖ Keralan Cauliflower and Red Pepper Curry (V)
Braised rice, mint raita, naan bread
- ❖ Beer Battered Cod Fillet
Mushy peas, tartare sauce, chunky chips

Chef's choice of garnishes to accompany your main course

DESSERTS

- ❖ Glazed Dark Chocolate Delice
Hazelnut crumb and raspberry sorbet
- ❖ Vanilla Cheesecake
Kent strawberries
- ❖ Treacle Tart
Clotted cream, caramelized orange compote
- ❖ Rhubarb Crumble
Vanilla ice cream OR custard
- ❖ Fresh Fruit Salad
With vanilla ice cream OR cream
- ❖ Selection of British Cheeses (£4.50 Supplement Charge)
Celery, Pedro Ximenez raisins, apple chutney and biscuits

Two Courses £23.95 Three Courses £27.50

(PER PERSON)

