



SUNDAY LUNCH MENU

TO START

SOUP AND ROLL (v/gfo)	£8.50	SMOKED SALMON (gfo)	£9.50
Chef's Soup of the Day, homemade bread roll, salted butter		Smoked salmon, lemon, brown bread, butter	
GAMBAS PIL PIL (gfo)	£11.50	CHICKEN LIVER PARFAIT	£8.50
King prawn, chilli, cherry tomatoes, garlic butter, focaccia		Homemade onion chutney, toasted brioche	
HAM HOCK TERRINE (gfo)	£8.50	ROASTED CAULIFLOWER MOUSSE (ve/gfo)	£8.50
Piccalilli, toasted ciabatta		Balsamic, Rocket	
PERSIAN LAMB SHOULDER CROQUETTE	£9.50		
Sundried tomato relish			

THE MAIN EVENT

ROAST SIRLOIN BEEF (gfo)	£22.50	PAN FRIED SEABASS (gf)	£21.50
Beef dripping potato, butter mash, roasted carrot & parsnip, green beans, yorkshire pudding, gravy		Gnocchi, tomato, chorizo, prawn	
SALT & PEPPER CHICKEN SKEWER	£19.50	MUSHROOM TAGLIATELLE (v)	£16.50
Salt and pepper marinated chicken breast, toasted flatbread, pickled onion, tomato, roast garlic mayonnaise, salt and pepper sesame fries		Wild mushroom and roast garlic tagliatelle, white wine cream, vegetarian parmesan	
CONFIT LAMB SHOULDER (gf)	£19.50	<i>add chicken breast</i>	£5.00
Dauphinoise potato, roasted roots, green beans, red wine sauce		ROAST PORK CUTLET (gf)	£18.50
PAN FRIED SALMON (gf)	£21.50	Braised Savoy cabbage, creamed potato, wholegrain mustard sauce	
Langoustine bisque, mussels, tomato, potato cake		BEEF, ONION & BLACKSTICKS BLUE PIE	£21.50
		Beef, onion and blacksticks blue pie with shortcrust pastry, skin on fries, buttered garden peas	

SOMETHING SWEET

STICKY TOFFEE PUDDING (v/gf/veo)	£9.00
Butterscotch sauce, vanilla bean ice cream	
SELECTION OF CHEESES (v/gfo)	£11.00
Artisan biscuits, grapes, celery, homemade chutney, salted butter	
BAKED CHEESECAKE (v/gfo)	£9.00
White chocolate and passion fruit cheesecake, mango gel, passion fruit sorbet	
CRÈME BRÛLÉE (v/gfo)	£9.00
Homemade biscotti	
WARM BREAD & BUTTER PUDDING (v)	£9.00
Vanilla custard	
DARK CHOCOLATE TART (v)	£9.00
Vanilla mascarpone, orange gel	

SIDE DISHES

ROASTIES (gf)	£4.50
Beef dripping roast potatoes	
SEA SALTED FRIES (v)	£4.00
Sea salted skin on fries	
ASPEN FRIES (v)	£4.50
Truffle oil and parmesan	
TRUFFLED GREEN BEANS (v/gf)	£4.50
Truffle oil	
TENDERSTEM BROCCOLI (v/gf)	£4.50
Buttered tenderstem	
YORKSHIRE PUDDING (v)	£1.50
Homemade fluffy Yorkshire pudding	
CAULIFLOWER CHEESE (v/gf)	£7.50
Portion for two	
GRAVY	£3.00

Please note that some dishes on this menu may vary and are subject to change.
(V) Vegetarian, (VE) Vegan, (VEO) Vegan Option, (GF) Gluten Free, (GFO) Gluten Free Option

jules

RESTAURANT