



SUNDAY LUNCH SAMPLE MENU

Please note that some dishes on this menu may vary weekly and are subject to change.

TO START

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

THE MAIN EVENT

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

SOMETHING SWEET

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

SIDE DISHES

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| ROASTIES (gf) Beef dripping roast potatoes | £4.50 |
| SEA SALTED FRIES (v) Sea salted skin on fries | £4.00 |
| ASPEN FRIES (v) Truffle oil and parmesan | £4.50 |
| TRUFFLED GREAN BEANS (v/gf) Truffle oil | £4.50 |
| TENDERSTEM BROCCOLI (v/gf) Buttered tenderstem | £4.50 |
| YORKSHIRE PUDDING (v) Homemade fluffy Yorkshire pudding | £1.00 |
| CAULIFLOWER CHEESE (v/gf) Portion for two | £7.50 |
| 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