



Sample menu May 2017

SUNDAY SET LUNCH MENU

STARTERS

FISH & SHELLFISH SOUP with rouille, Parmesan and croutons. This recipe is straight from Provence.

CURED DUCK BREAST with melon, soy and pickled ginger.

WALNUT CRUSTED GOATS CHEESE with salt baked beetroot, rocket, thyme and balsamic vinegar.

CLASSIC PRAWN COCKTAIL with avocado and tomato.

GRILLED MACKEREL with Rick's red pepper paste, Freekeh and pomegranate salad.

MAINS

COD AND CHIPS served with thick chips, mushy peas and tartare sauce.

ROAST SIRLOIN with Yorkshire pudding, horseradish and seasonal vegetables.

ROAST PORK AND APPLE SAUCE seasonal vegetables.

PANFRIED HAKE FILLET ALLA CARLINA a Venetian recipe of pan fried hake fillet with a sauce of tomatoes and capers.

PUMPKIN RISOTTO with sage noisette butter.

DESSERTS

A SELECTION OF CHEESE Lyburn gold, Tunworth soft and Colston Bassett Blue with bread and butter pickle and oat biscuits.

MILK CHOCOLATE AND ROSE CREAM with baked white chocolate, a dark chocolate crisp and vanilla ice cream.

STICKY TOFFEE PUDDING with pouring cream.

PASSIONFRUIT PAVLOVA with Chantilly cream.

ICE CREAM SELECTION from Marshfield Farm. Chocolate, strawberry and vanilla ice cream. Lemon and raspberry sorbet.

2 COURSES £24.95 | 3 COURSES £29.95

Please ask a member of staff for information on allergens.