

Sunday Luncheon Menu

Home-baked Nuts - £3.25 - Home-mixed Olives - £3.25 - Home-made Bread - £1.95pp

Starters

Salad with grilled Vegetables. Sunblush Tomatoes and toasted Goats Cheese - £6.75

Grilled Sardines with Rocket Salad and Lemon & Chili Mayonnaise - £6.75

Traditional Caesar Salad with Parmesan, Garlic, Croutons & Crayfish Tails - £7.50

Daily Soups with homemade Bread - £5.95

Chicken Liver & Orange Parfait with Pistachios Toasted Brioche - £7.50

Poached free-range Egg with Creamed Smoked Salmon and Basil Sauce - £6.75

Mains

Daily Roast served with Roast Potatoes, Seasonal Vegetables and natural Juices - £14.50

Pan-fried English Calves Kidney with Lardons, Bubble & Squeak and Onion Sauce - £14.75

Honey-roasted Duck Leg cooked "En Confit" with braised Red Cabbage, Apple and Clove sauce - £15.95

Seared Garlic-roasted Breast of Corn-fed Chicken with Potato Hache and Green Beans - £14.50

Warm Mediterranean Salad with Pasta, Olives, Peppers, Courgettes, Coriander & Ginger dressing - £12.75

Panfried Wing of Skate topped with a Potato, Tomato & Caper Meuniere Sauce - £14.75

Grilled Whole Plaice with Lemon, Garlic Butter and homemade Tartare Sauce - £15.50

Plus Daily Seasonal Specials

Extras:

Side-plate seasonal vegetables; broccoli; potato; side-plate of pont-pont neuf - £3.75 each

Desserts

Homemade Ice Cream & Sorbet served with a Fruit Basket - £5.95

Grilled fresh Golden Pineapple with Salted Caramel Ice Cream - £5.95

Duo of warm Poached Pears with Pistachio Ice Cream - £6.25

Warm Apple & Frangipane Lattice with Amaretto Anglaise - £6.75

Winter Fruit Crumble with Vanilla Pod Ice Cream - £5.95

Plate of 4 Cheeses with Pickles - £8.50

A selection of coffees and teas served with homemade petit fours £3.25