



Sunday 21st May 2017

STARTERS

Celeric, Potato & Leek Soup (V)

Crispy Whitebait, Garlic Mayonnaise

Pigeon Breast, Creamed Leeks, Black Pudding Bon Bon (£3 Supplement)

Classic Prawn Cocktail, Marie Rose

White Stilton, Apple & Candied Walnut Salad (V)

MAIN COURSE

Roast Sirloin of Beef

Red Zinfandel Central Valley 175ml - £5.80, 250ml - £7.50, Bottle - £22

Roast Rib of Angus Beef (£3.95 Supplement)

Black Craft Shiraz Barossa Valley 2014 Bottle - £27

Roast Loin of Suffolk Pork

Pinot Noir Tuatara Bay Marlborough 175ml - £8, 250ml - £9.50, Bottle - £29

Roast Turkey Breast, Chipolatas

Bodegas Ontanon Rioja Crianza 175ml - £6.80, 250ml - £8.90, Bottle - £26

Roast Leg of Kentish Lamb, Rosemary & Garlic

Prunatelli Chianti Rufina 2013, Bottle - £30

Pan Fried Stonebass, Chorizo Tumeric & Lemon Risotto

Côtes de Provence Rosé 2014, Bottle - £26

Asparagus, Pea & Sundried Tomato Tagliatelle(V)

Chenin Blanc MAN Coastal Region 2015, Bottle - £20

DESSERTS

Glazed Lemon Tart, Raspberry Coulis, Meringue Kisses

Chocolate & Hazelnut Torte, Chocolate Ice Cream

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Mixed Berry Pavlova, Lemon Curd

Selection of Ice Creams & Sorbets

Cheeseboard

Lancashire Poacher, Brie, Cashel Blue (£3 Supplement)

Three courses - £25.95

Prices include VAT. As always, we spend time sourcing the best and finest ingredients from around our shores and beyond. All our food is cooked to order, therefore cooking times may vary. If you have any food allergies, please inform a member of staff, as we have additional information and options for you. An optional service charge of 10% will be added to your bill.