

Sunday Lunch Menu

6th January 2019

Today's Soup |v| daily baked bread, best butter

Slowly Braised Partridge Terrine confit celeriac, mushroom & truffle puree

Port of Lancaster Smoked Salmon horseradish cream cheese, garlic croutes, cucumber, radish

Warm Breaded Goats Cheese |v| beetroot chutney, walnut crumb, rocket, fig balsamic

28 Day Aged Roast Sirloin of Beef medium or cooked through with roasted potatoes, Yorkshire pudding, honey glazed root vegetables, buttered cabbage, mash potato, beef gravy

Roasted Belly of Pork sage, caramelised shallot & cranberry stuffing, roasted potatoes, Yorkshire pudding, honey glazed root vegetables, buttered cabbage, mash potato, red wine gravy

Smoked Haddock chive new potatoes, buttered greens, tomato & caper butter

Roasted Butternut Squash, Feta Cheese & Chilli Gnocchi rocket leaves, pesto oil

White Chocolate Cheesecake honeycomb, raspberries, pistachio ice cream

Warm Raspberry Bakewell Tart clotted cream ice cream, wild berry compote

Cherry Panna Cotta winter fruits, crushed meringue, dark chocolate shards

Warm Syrup Sponge Pudding fruit cake crumble, rum & raisin ice cream

2 Courses 21.00

3 Courses 26.00