



Sample Sunday Lunch Menu

Citrus Cured Salmon
Pickled Cucumber, Mustard & Mango Dressing
F – MU

Ham Hock Terrine
Toast, Piccalilli
C – G – MU

Roasted Fine Tomato Soup
Basil Oil

Tickle Moor Goats Cheese
Confit Walnuts, Chicory, Rocket
F – MU – SU

Roast Sirloin of Devonshire Beef
Yorkshire Pudding & Winter Vegetables
E – M – C – G

Braised Lamb Wellington
Fondant Potato, Savoy Cabbage
E – M – G

Salmon “En Croute”
New Potatoes, French Beans, Beurre Blanc
F – M – E – SU

Butternut Squash Risotto
Sage, Maple, Vegetarian Parmesan
M

Chocolate Fondant
Honeycombe Ice Cream
G – M – E

Sticky Toffee Pudding
Vanilla Ice Cream
G – M – E – SU

Nougat Glace
Burnt Oranges
G – M – E – NU

Selection of Cheese
Crackers & Condiments
M – C – G – SU

3 Courses £40.00

(Tea, Coffee & Petit Fours included)

(A discretionary 12.5% service charge will be add to the bill)

Before you order, please speak to a member of our staff if you have a food allergy or intolerance.

ALLERGEN INDEX

F=Fish E=Egg L=Lupine S=Soy M=Milk C=Celery G=Gluten P=Peanuts SE=Sesame
MO=Molluscs MU=Mustard NU=Tree Nuts CR=Crustacean SU=Sulphur Dioxide

