

# SUNDAY LUNCH

Two Courses 24 | Three Courses 30

## STARTERS

### ROASTED TOMATO & BASIL SOUP

warm focaccia

### CHICKEN LIVER PATE HOUSE CHUTNEY

toasted brioche

### SMOKED HADDOCK TART

poached hens egg, chive butter sauce

### DUCK BON BONS

spiced plum sauce

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## MAINS

### ROAST SIRLOIN OF BEEF

crisp roasties, buttery mash, broccoli, roast carrots, braised cabbage, yorkshire pudding, beef jus

### FILLET OF SEABASS

sauté new potatoes, leek & pea cassoulet

### ROAST BREAST OF CHICKEN

crisp roasties, buttery mash, wilted greens, mushroom sauce

### VEGAN ROAST OF THE DAY

confit fondant potato, buttery mash, broccoli, roast carrots, braised cabbage, vegan jus

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## DESSERTS

### APPLE & BLACKBERRY CRUMBLE TART

clotted cream ice-cream or custard

### FORREST BERRY CHEESECAKE

chocolate soil, minted chantilly cream

### STICKY TOFFEE PUDDING

butterscotch sauce, vanilla ice-cream

### CHEESEBOARD

selection of three cheeses with crackers, celery, grapes, house chutney (supplement)

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## SIDES

### PIGS IN BLANKETS +5

### CAULIFLOWER CHEESE +5

### SEASONAL GREENS +5

## CHILDREN'S LUNCH

CHILDREN'S ROAST CHICKEN OR BEEF PLUS A SCOOP OF ICE CREAM 14