

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

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

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)

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