

SUNDAY LUNCH

SAMPLE MENU

CREAM OF PARSNIP & APPLE SOUP

crusty bread

GOATS CHEESE CROUSTADE

walnut and pesto salad

HAM HOCK TERRINE

homemade chutney | toasted bread

CRISPY BREADED WHITEBAIT

chunky tartare sauce

RUSTIC TOASTED FRENCH BAGUETTE

roasted garlic | shallot and parsley butter

WINERY SLAB FOR 2 TO SHARE

Crispy breaded teriyaki chicken | goat's cheese fritters | twice baked cheese soufflé | belly pork strudel
honey glazed chorizo | parmesan crisps | red onion relish | mayonnaise | sweet chilli sauce | **£1.50 SUPPLEMENT**

GRAND RESERVE ROAST SIRLOIN OF BEEF

braised onions | red wine jus | **£2.00 SUPPLEMENT**

CIDER & HONEY GLAZED HAM

pan juices

ROAST LOIN OF PORK

crispy crackling | apple sauce

WILD MUSHROOM & ROAST CHERRY TOMATO RISOTTO

parmesan shavings | herb oil

CAJUN SPICED HADDOCK FILLET

roast pepper & onion | spiced tomato sauce | herb rice

DUO OF HONEYCOMB & CHOCOLATE ICE CREAM

brandy snap basket

SELECTION OF CHEESE

biscuits, homemade chutney & celery | **£1.50 SUPPLEMENT**

WARM RICE PUDDING

apricot compote

WARM STICKY TOFFEE PUDDING

toffee sauce | Chantilly cream

PEACH MELBA ETON MESS

brandy snap basket

TWO COURSES £14.50 | THREE COURSES £16.95

Please note that dishes may change due to seasonality or product availability.
We use nuts and seeds in our kitchen and as such are unable to guarantee that dishes are free of these products