

# SUNDAY LUNCH

TWO COURSES £14.50 | THREE COURSES £16.95

Served 12.00pm to 5.30pm

**Homemade mushroom & thyme soup**, rustic croutons

**Smoked trout**, caramelised pineapple & red onion, dressed leaves, citrus dressing

**Crispy shredded pork**, dressed leaves, Thai sweet chilli

**Mixed vegetable frittata**, tomato salad

**Teriyaki chicken skewers**, satay dipping sauce, salad

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**28-day dry aged roast rib of beef**, Yorkshire pudding, braised onions, red wine jus | £2.00 supplement

**Owen Taylor's award winning Sausages**, creamy mashed potato, onion gravy

**Roast loin of pork**, Yorkshire pudding, crispy crackling, apple sauce

**Creamy mushroom & spinach lasagne**, dressed leaves, mushroom & truffle sauce, garlic bread

**Pan fried seabass fillet**, lyonnaise potatoes, white wine sauce

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**Duo of mint choc chip & banana toffee crunch ice cream**, brandy snap basket

**Selection of cheese**, biscuits, homemade chutney, grapes & celery | £1.50 supplement

**Warm apple tart tatin**, salted caramel ice cream

**Warm sticky toffee pudding**, toffee sauce, vanilla ice cream

**Caramelised lemon tart**, raspberry sorbet

