

SUNDAY MENU

STARTER	seasonal soup	6
	fresh bread	
	goats cheese salad	7
	squash, spinach, cider dressing	
	smoked salmon roulade	7
creme fraiche, lemon, celeriac remoulade		
cheese and onion tartlet	7	
red onion marmalade, cider dressing		
portabello mushroom rarebit	7	
toasted brioche, chutney		
MAIN	our roasts	
	all served with crispy roast potatoes, yorkies, honey roasted parsnip, carrot, creamy cauliflower cheese, seasonal vegetables	
	rib of beef	19
	slow cooked shoulder of lamb	17
	glazed ham	16
	pan fried cornish hake	15
	mussel broth, bok choy, fennel	
	veggie pie	14
butternut squash, spinach, goats cheese		
mushroom tagliatelle	13	
creme fraiche, lemon, herbs		
PUDDING	bread & butter pudding	6
	custard or ice cream	
	caramelised pineapple & banana crumble	6
	custard or ice cream	
	very sherry trifle	6
	raspberry, custard, cream	
	affogato	4
cream, ice cream, espresso		
selection of 3 British cheeses	6	
crackers, chutney, grapes		
white chocolate pot	6	
rhubarb		