

Sunday Set Menu – Two courses £17.50 Three courses £20.00

(These menus are not for pre-order, please contact the restaurant for menus to pre-order from)

Starters £6.50

Cream of Jerusalem artichoke soup with artichoke crisps and extra virgin rapeseed oil.

Serrano ham with celeriac rémoulade and a balsamic reduction.

British Caesar salad with Lincolnshire Poacher, homemade salad cream, anchovy fingers, poached egg and British bacon.

Cajun spiced prawns with mango and coriander salad.

Gratinated razor clams with caper relish.

Sweet chilli chicken with a spring onion and sesame seed salad.

Mains £12.00

Roast rib eye of English beef served with carrot & swede purée, seasonal vegetables, Yorkshire pudding and red wine jus.

Roast rump of lamb also served with carrot & swede purée, seasonal vegetables, Yorkshire pudding and red wine jus.

Roast chicken supreme also served with carrot & swede purée, seasonal vegetables, Yorkshire pudding and red wine jus.

A medley of all three roasts, served as above. (£2.50 supplement).

Miso glazed salmon with ginger noodles, bok choy and soy reduction.

Wild mushroom risotto with rocket, parmesan shavings and truffle oil.

Seabass fillet with peppers, tomatoes, basil and potatoes.

Desserts £6.50

Vanilla cheesecake with raspberry coulis.

Chocolate brownie with salted caramel ice cream.

Sticky toffee pudding with butterscotch sauce and vanilla ice cream.

Classic crème brûlée with homemade shortbread.

Selection of fruit sorbets.
(Please ask for today's selection)

Selection of ice creams.
(Please ask for today's selection)

Selection of European cheese with quince jelly and biscuits.
(£2.00 supp.)

Side Dishes

Bread box.
£2.00

Mixed olives.
£1.50

Mixed salad.
£2.95

Pickled cockles
£2.50