

Sunday Day Lunch

PUMKIN SOUP STILTON WILLIAMS PEAR

Jersey Cream

CRISPY FRIED SQUID

Garlic Mayonnaise | Sweet chilli Spiced Radicchio

CLASSIC PRAWN & CREVETTE PRAWN COCKTAIL

Iceberg lettuce | Atlantic Prawns | Mary Rose

CREAMED GOATS CHEESE

Toasted Hazelnuts Heritage Beetroot Gelato Seedling Salad

SMOKED HAM HOCK

Baby Salad | Parsnip Crisps | Piccalilli

CRISPY SOFT SHELL CRAB

Light Spicy Prawn Rizzarla

CRISPY CHILLI BEEF

Sweet Chilli Sauce | Sesame Seed | Stir Fry | Spring Onion

DUCK LIVER PARFAIT

Waldorf Salad Style

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ROAST BEEF SIRLOIN

Yorkshire Pudding | Sunday Vegetables

SLOW ROAST BELLY PORK

Roast Potatoes | Sunday Vegetables

ROASTED LEG OF LAMB

Studded with Garlic & Rosemary | Sunday Vegetables

AUBERGINE RATATOUILLE GOATS CHEESE

Pesto Sauce | Balsamic | Spinach

CLASSIC BEEF STROGGANOFF

Rice Crispy Onion | Mushrooms | Cream | Onions

FISH AND CHIPS

Tartar Sauce | Garden Peas

SALMON DILL CREAM CHEESE & CHIVE PASTA

Salmon | Haddock | Moules | Dill

ROASTED FILLET OF ROLLED COD

Cod Cream Sauce | Lyonnaise Potatoes | Rosemary Burnt Butter

2 Courses - £34 - 3 Courses - £38

Bread & Butter £3.90

WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION AND PROVIDE ALL DIETARY AND INGREDIENT INFORMATION IN GOOD FAITH, BUT WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM ALLERGENS AND THEREFORE DO NOT ACCEPT LIABILITY IN THIS RESPECT.



The secret is to always leave a little extra room for pudding

Sunday Dessert

WARM NORMANDIE APPLE TART

Crème Anglaise | Vanilla Ice Cream

CREME BRULÉE

Madagascar Vanilla

CHOCOLATE TRUFFLE CAKE

Chocolate Sauce | Vanilla Ice Cream | Hazelnut Caramel

FLUFFY LEMON FINGER

Fresh Raspberry | Raspberry Sorbet

FRESH FRUIT TRIFLE

Custard | Jersey Whipped Cream

TONKA BEAN PANNACOTTA

Macerated Blackberries | Meringues

HOME MADE ICE CREAMS

COCONUT | WALNUT | COFFEE | CHOCOLATE | CARAMEL | VANILLA

CHEESE BOARD

British and Continental Cheeses | Grapes | Celery
Biscuits | Quince | Pear | Apple
£5 supplement

HOUSE COFFEE

Handmade Chocolates

After Dinner Brandy Calvados Whisky's

CAMAS EXTRA COGNAC	29
REMY MARTINE XO	18
HINE RARE	12
REMY MARTINE V.S.O.P	8
COURVOISIER V.S.O.P	8
JERSEY APPLE BRANDY V.S.O.P	7
CALVADOS V.S.O.P (CHATEAU DE BREUIL)	8
CALVADOS 20 YEAR (CHATEAU DE BREUIL)	13
ARMAGNAC MARQUIS RESERVE	9

Whiskey

JW KING GEORGE -V	60
JW BLUE LABEL	25
JW PLATINUM	14
BOUTIQUE-Y 50YEAR OLD	22
THE DALMORE CIGAR MALT	12
THE BALVENIE CARIBBEAN CASK	9
GLENFIDDICH IPA EXPERIMENT	8
GLENFIDDICH 12 YEARS	6
BOURBON WOODFORDS RESERVE KENTUCKY	6

Dessert Wine

	125ML BOTTLE
LATE HARVEST SEMILLON	12 - 33
Colchagua Valley Chile	
MOSCATEL CASTA DIVA	15 - 59
Alicante Spain D.O	

Port

	50ML BOTTLE
RAMOS PINTO RUBY	6 - 36
RAMOS PINTO LBV	7.5 - 50
CROFT 1982 VINTAGE	- 110
FONSECA 1977	- 325
TAYLORS 1967	- 280

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