

Sunday Lunch

One course £14.95 Two courses £17.95 Three courses £19.95

TO START

CREAM OF BUTTERNUT SQUASH SOUP (V)
Italian cheese croutons

BEETROOT & GOAT'S CHEESE SALAD (V)
Candied walnuts, Merlot vinegar

CRISPY DEVILLED WHITEBAIT
Sauce tartare, fresh lemon

DUCK RILLET
Cornichons, toasted sour dough

MAIN COURSES

28 - DAY AGED SCOTTISH SIRLOIN OF BEEF
Roast potatoes, seasonal vegetables, Yorkshire pudding served with gravy

GLAZED BAKED HAM
Yorkshire pudding, roast potatoes, seasonal vegetables, Maderia

PAN FRIED SEABASS
With crushed lemon potatoes spinach & sauce vierge

ROAST CHICKEN Á LA FORESTIER
Fricassée of woodland mushrooms, fondant potato, Madeira roasting juices, buttered leaf spinach

GNOCCHI, FRESH TOMATO SAUCE (VE)
Fricassée of woodland mushrooms, cherry tomatoes, fresh basil

8oz GRILLED SIRLOIN STEAK (£10 supplement)
Roasted vine tomatoes, Béarnaise sauce and triple cooked chips

DESSERTS

Mr COULSON'S STICKY TOFFEE PUDDING (V)
Glace beurre café de Paris, butterscotch sauce

WARM CHOCOLATE BROWNIE (V)
With Milk Ice Cream

MR WHITES CLASSIC CHEESECAKE (V)
Fresh blue berry sauce