



SUNDAY LUNCH

SAMPLE MENU

STARTERS

Ham hock terrine

Piccalilli, sourdough croute and watercress

Roasted tomato soup

Basil oil

Smoked salmon and prawn roulade

Pickled cucumber, cream cheese and sea herbs

MAINS

All mains are served with braised red cabbage, buttered greens, roasted potatoes and Yorkshire pudding and gravy

Aubrey Allen beef rump

Carrot puree, watercress confit carrot

Crispy pork belly

Caramelised apple, pork and sage stuffing

Thyme roasted chicken supreme

Creamed leeks, braised shallot

Plant based roast

Stuffing, braised carrot and watercress

DESSERTS

Blackcurrant cheesecake

Fruit compote, cassis sorbet

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream

Dark chocolate torte

Espresso syrup, salted caramel ice cream

Two course £35 per person

Three course £45 per person

Hand PICKED
HOTELS

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.
Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.