

SUNDAY MENU

£26.00 TWO COURSE | £30.00 THREE COURSE

EXAMPLE MENU

STARTERS

SOMETHING SOUP (V)
HOUSE BREAD, BUTTER

GOATS CHEESE MOUSSE (V)
PICKLED BEETROOT, RED ONION JAM, SESAME CRISP

PRAWN & AVOCADO
BABY GEM LETTUCE, MARIE ROSE, APPLE, CRUSTY BREAD

KOREAN FRIED CHICKEN STRIPS
MIXED LEAVES, KOREAN HOT SAUCE

MAINS

EXAMPLE RANGE OF MEATS AVAILABLE:

CARNBROOKE GARLIC & ROSEMARY ROAST SIRLOIN OF BEEF
MINT & THYME ROAST LEG OF LAMB
LEMON & THYME ROAST CHICKEN
HONEY & WHOLEGRAIN MUSTARD ROAST GAMMON

VARIETY OF SIDES AVAILABLE ON THE DAY
FOR EXAMPLE: MASH, ROAST POTATOES, COCKTAIL SAUSAGES, CHEFS STUFFING,
YORKSHIRE PUDDINGS, SELECTION OF SEASONAL VEGETABLES, BROCCOLI/ CAULIFLOWER CHEESE

DESSERTS

STICKY TOFFEE PUDDING
BUTTERSCOTCH SAUCE, HONEYCOMB ICE CREAM

MILK CHOCOLATE & CARAMELISED PEANUT CHEESECAKE
HONEYCOMB ICE-CREAM

APPLE CRUMBLE
CUSTARD, VANILLA ICE CREAM

WHITE CHOCLOATE & RASPBERRY GATEAUX
FRESH CREAM



PLEASE ALERT OUR HOSPITALITY TEAM OF ANY ALLERGIES OR DIETARY REQUIREMENTS