

**This is a sample menu Only
Our menu changes every week**

Sunday Lunch 2022

Starters

Soy bean, tomato and turmeric ragout, almond roasted cauliflower (Vegan) (SY-N)

Mackerel and basa pate, pickled celeriac, malted balsamic vinegar, sweet potato cake (F-G-E-SD-M)

Own-smoked duck breast, Asian style salad, coconut and tamari dressing (SY)

Beef, Lamb, venison and red wine casserole, potato puree (M-E-SD)

Main Courses

Pan roasted fresh cod loin wrapped in smoked pancetta with wilted spinach and braised fennel cream (F-SD-M)

Roasted Lincolnshire beef brisket with Yorkshire pudding and red wine gravy (G-M-E-CL-SD)

Grilled Lincolnshire pulled venison, potato and cranberry cake, curried cauliflower, sherry gravy (M-CL-SD-G)

Tagliatelle pasta with fried Sicilian aubergine and basil pesto sauce, pecorino romano (V) (G-E-M-N-SD)

All our main courses are served with vegetables and roasted potatoes

Desserts

Chocolate banana bread, caramelized banana cream, dulce de leche (M-E-G)

Rich chocolate mousse, cherry sauce, white chocolate and pistachio, sesame crisp (M-E-N-S)

Pear frangipan tart, vanilla and mascarpone mousse, spiced fig gel (M-E-G-N)

Chef selection of 3 cheeses, biscuits, and garnish (M-E-CL-G-N-SD)

***Set lunch 3 Course £24.95 per person
(£19.95 under 12's)***

Allergy Advice Chart:

G- Gluten **N-** Nuts **M-** Milk **F-** Fish **E-** Eggs **MS-** Mustard **S-** Sesame
C- Crustacean **ML-** Molluscs **SY-** Soy **CL-** Celery **SD-** Sulphur Dioxide
L- Lupin **P-** Peanut