



SUNDAY 8TH AUGUST

LUNCH MENU

STARTERS

- SWEET POTATO SOUP toasted sourdough (ve, gfo)
TOMATO & MOZZARELLA SALAD rocket, basil pesto (v, gf)
BUTTERNUT & PEAR TART goat's cheese, rocket, pine nut salad (veo)
HAM HOCK & SMOKED CHICKEN TERRINE pickled red onion, tarragon mayonnaise, walnut toast (gfo, dfo)
SMOKED SALMON fennel, clementine, watercress salad (gf, df)

MAINS

- ROAST SIRLOIN OF BEEF roast potatoes & vegetables, cauliflower cheese, yorkshire pudding, jus (gfo, dfo)
ROAST CHICKEN roast potatoes & vegetables, cauliflower cheese, yorkshire pudding, jus (gfo, dfo)
MOULES IN WHITE WINE french fries, choose: garlic, parsley & gsy cream sauce or
thai spiced with coconut milk (gf, dfo) add bread +£1.50
WHOLE LEMON SOLE new potatoes, green beans, caper & lemon butter (gf, dfo)
WILD MUSHROOM RAVIOLI tarragon cream sauce, rocket, parmesan (v)
TERIYAKI QUINOA & CHICKPEA BURGER sourdough bun, avocado, slaw, guernsey pineapple sweet chilli tofu
"mayo" (v, ve)

DESSERTS

- SUMMER BERRY MOUSSE (gf)
PINEAPPLE TART TATIN coconut sorbet (ve)
WHITE CHOCOLATE & PISTACHIO PARFAIT (gf)
SELECTION OF FRENCH & ENGLISH CHEESES biscuits & chutney (gfo)
SELECTION OF ICE CREAMS & SORBETS choose 3: vanilla, strawberry, chocolate, white chocolate, coffee;
melon, mango, peach (gfo)

2 COURSES £18 3 COURSES £22.50 MAIN ONLY £14.50

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES AND FOOD INTOLERANCES