# Sunday Lunch Menu (changed bi-monthly)

2 courses **£12.85**, 3 courses **£13.50**Melba Toast **55p** 

#### Starters

#### Piel De Sapo Melon

Greek style yoghurt. Pineapple & mint salsa

### **Peppered Mackerel**

Horseradish and saffron crème fraiche. Leaves

## Homemade Soup of the Day

Marbled with cream

#### Mushroom Bruchetta

Button mushrooms, Marsala wine and cream sauce. Warm toast

## **Main Courses**

Served with potatoes of the day and fresh seasonal vegetables, unless otherwise stated

## **Chicken Phoenix**

Mushrooms, tarragon, tomato, asparagus and cream sauce

#### Homemade Steak & Ale Pie

Light pastry

## Fresh Fish of the Day

(extra charge possible)
The freshest fish, simply seasoned and grilled

## **Escalope of Pork**

Coriander and garlic rub. Herb & cream sauce

#### Roast of the Day

Served with potatoes of the day

# Vegetarian

# Mushroom & Parsnip Bourguignon Bake

Button mushrooms, butter beans & swede in a bourguignon sauce.

Topped with julienne of parsnip and potato

## Mushroom, Cranberry, Brie & Hazelnut Wellington

Sautéed mushrooms, cranberries and seasoned spinach with hazelnuts.

Topped with Brie and encased with puff pastry

## Desserts

Selection of desserts or various flavoured ice creams

#### Cheeseboard

A selection of fine English and Continental cheeses with celery and biscuits - Extra £1.60

Filter coffee with fresh cream and petit fours selection - £2.35 Espresso £2.35

Gentlemen are required to be smartly dressed.

Preferably no shorts, trainers or jeans - otherwise service may be refused. Mobile phones - please switch off in restaurant