



SUNDAY MENU

STARTERS

Soup of the Day

rustic bread

Pan Fried Pigeon Breast

beetroot purée and salad

Classic Prawn Cocktail

brown bread

Salt and Pepper Squid

lemon aioli and salad

Isle of Wight Tomato Bruschetta

balsamic vinegar

MAINS

Roast Beef*

Roast Leg of Lamb*

Pan Fried Sea Trout*

new potatoes, spinach, samphire and hollandaise

Prosciutto wrapped Monkfish

pea and asparagus risotto

Mushroom Wellington

mushroom gravy

*served with crispy roasties, yorkshire pudding, chef's
gravy and chef's selection of weekly special vegetables.

2 Courses - £29.50 (Vegan Roast - £25.50)

3 Courses - £33.50 (Vegan Roast - £30.50)



SUNDAY MENU

DESSERTS

Chocolate Delice
raspberry sorbet

Banoffee Pie
banana ice-cream

Gooseberry Fool
shortbread

Artisan Cheeseboard
house chutney and biscuits

Mixed Ice-Cream Selection
choice of three flavours

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