

Sunday lunch Menu

Starters

Soup of the day 5.60

Halloumi breadcrumbed with red pepper, garlic, chilli, tomato salsa 6.50

Smoked local trout pate, pickled shallots, salsa verde and melba toast 6.75

Field mushrooms with stilton, bacon, cream and topped with breadcrumbs. 6.50

Homemade duck liver parfait, prune chutney and red onion puree with toast 6.75

Salt and pepper squid with roasted garlic mayonnaise 6.75

Olive board: Olives with breads, basil pesto, fussels rapeseed oil and aged balsamic vinegar 5.75

Snooty meat board: Cured meats: Napoli, salami, milano and parma ham, olives and chutney 7.95/14.50

Bread portion 75p, Garlic bread 5.25, Cheesy garlic bread 6.00, chilli cheesy garlic bread 6.25

Pot of premium olives 3.50

Sunday Roast 13.50

Local sirloin of Beef and Yorkshire pudding.

Belly pork and stuffing.

Roast chicken and stuffing.

Hake fillet pan fried with a chive cream sauce, toasted pine nuts and coriander

Extra Yorkshire pudding 1.60

Extra stuffing 95p

Homemade Beef lasagne, with parmesan cheese 13.25

Wild Mushroom linguine with toasted pine nuts 13.00 **

Homemade Desserts 7.00

Chocolate torte with raspberry coulis and cream

Sticky toffee pudding, toffee sauce with honeycomb ice cream.

Fruits of the forest crumble with custard, cream or ice cream.

Mango panna cotta with coconut ice cream

Stem ginger and white chocolate cheesecake and cream

Selection of marshfield ice creams:

1.80 one. 3.50 two 3 scoops 5.25

Honeycomb, Vanilla, Chocolate, and coconut or Crushed Strawberry.

Sorbet: strawberry

PLEASE NOTIFY US OF ANY DIETARY NEEDS WHEN ORDERING

Information on all 14 allergens is available.

We are unable to do Individual bills for parties over 8