



SUNDAY LUNCH MENU

2 courses £26.00

3 courses £32.50

STARTERS

Cauliflower soup with winter truffle

Chicken liver pate served with grape chutney and Yorkshire pudding

Deviled white bait with tartare sauce

Game and pistachio terrine with Seville orange and red chard

Salad of mulled wine poached pear with ash goat cheese and candied walnuts

MAIN COURSES

Roast leg of Welsh lamb

Reggie Johnson's roast chicken and bread sauce

Roast rump of Longhorn beef and Yorkshire pudding

Roast Orchard Farm pork and Bramley apple sauce

All roasts are served with chef's vegetables and roast potatoes

Char grilled 250g rump steak with hand cut chips

Whole grilled plaice with caper butter and new potatoes

Meantime London pale ale battered fish and chips and tartare sauce

Roasted butternut squash with sage, pine nuts and a potato dumpling

DESSERTS

Black bread and sultana pudding with liquorice & blackcurrant ripple ice cream

Sticky toffee pudding with toffee sauce and clotted cream

Poached clementine and almond trifle

Warm treacle tart with clotted cream ice-cream

Selection of ice-creams

British cheeseboard with chutney and biscuits

We have a no smoking policy at all tables
A discretionary service charge of 12.5% will be added to your bill
All prices are inclusive of VAT at 20%