

SUNDAY LUNCH

1 COURSE £13.95

2 COURSE £16.95

3 COURSE £19.95

TO START

SOUP OF THE DAY
(V) (GFA)
home-made bread, butter

SPINACH & SWEET POTATO SAMOSAS (V)
mango chutney

SMOKED MACKEREL PÂTÉ (GFA)
melba toast

ASPARAGUS (GFA) (V)
poached egg, hollandaise sauce

MUSHROOM BRUSCHETTA (GFA) (V)
sautéed cup mushrooms, tarragon & cream,
served on toasted ciabatta

DEVILLED LAMB KIDNEYS (GFA)
cayenne tomato sauce, toasted croutes

SET MENU MAIN

ROAST LOIN OF PORK (GFA)
duck fat roast potatoes, Yorkshire pudding, pork
sausage meat, sage & onion stuffing ball

SMOKED HADDOCK RISOTTO (GF)
spinach, Parmesan, poached egg, hollandaise

SIRLOIN OF DERBYSHIRE BEEF (GFA)
duck fat roast potatoes, Yorkshire pudding,
pork sausage meat, sage & onion stuffing ball

ROAST CHICKEN BREAST (GFA)
duck fat roast potatoes, Yorkshire pudding, pork
sausage meat, sage & onion stuffing ball

RUMP OF LAMB (GFA)
duck fat roast potatoes, Yorkshire pudding, pork
sausage meat, sage & onion stuffing ball

BROCCOLLI & BLUE CHEESE SOUFFLÉ (GF) (V)
pear & walnut salad, buttered
new potatoes

DESSERT

PINEAPPLE UPSIDE DOWN
CAKE
custard, cream or ice cream

HOMEMADE CAKE OF THE
DAY

WARM CHOCOLATE
BROWNIE
vanilla ice cream

ETON MESS (GF)
meringue, strawberry coulis
& fresh cream

ELDERFLOWER BRÛLÉE
(GFA)
rosemary shortbread

CHILDREN'S SUNDAY LUNCH

1 COURSE £6.95

2 COURSE £7.95

3 COURSE £9.95

TO START

TOMATO SOUP (V)(GFA)
home-made bread, butter

GARLIC BREAD (V)

SMOKED MACKEREL PATE (GFA)
melba toast

SET MENU MAIN

ROAST LOIN OF PORK (GFA)
duck fat roast potatoes, Yorkshire pudding, pork
sausage meat, sage & onion stuffing ball

SMOKED HADDOCK RISOTTO (GF)
spinach, Parmesan, poached egg, hollandaise

SIRLOIN OF DERBYSHIRE BEEF (GFA)
duck fat roast potatoes, Yorkshire pudding,
pork sausage meat, sage & onion stuffing ball

SLICED CHICKEN BREAST (GFA)
duck fat roast potatoes, Yorkshire pudding, pork
sausage meat, sage & onion stuffing ball

AWARD WINNING PORK SAUSAGES (VA) (GFA)
mashed potatoes, Yorkshire pudding, seasonal
vegetables, gravy

BROCCOLLI & BLUE CHEESE SOUFFLÉ (V) (GF)
pear & walnut salad, buttered
new potatoes

DESSERT

CHOCOLATE BROWNIE
served with vanilla ice cream or custard

ETON MESS (GF)
meringue, fresh cream & strawberry coulis

ASSORTED SELECTION OF ICE CREAM (GF)