

Sunday Lunch (Sample)

Vegetable Soup, artisan bread

Pork and Chicken Liver Pate, spiced apple chutney, toasted artisan bread

Beetroot Cured Salmon Fishcake, horseradish mayo

Roasted Beef Tomato, herb cous cous, garlic and thyme oil

Hand Selected Topside of Beef, exclusive to us, horseradish

Slow Roasted Leg of Pork from our Farm, sage, sausage and bacon stuffing, apple sauce

Roast Leg of Marinated Lamb from our Farm, mint and redcurrant jus

Free Range Roast Chicken, sage, sausage and bacon stuffing, bread sauce

All roasts are served with unlimited goose fat roasted potatoes and Yorkshire puddings.

Why not have a second meat with your roast?

Spiced Roasted Salmon Supreme, roasted curried cauliflower, herb cous cous and fig relish.

Pumpkin and Spinach Gnocchi, goats' cheese and plum tomato sauce.

All mains are served with red wine vinegar and thyme roasted carrots, honeyed parsnips, cauliflower gratin and seasonal greens

Warm Bakewell Tart, vanilla custard

Lemon Pannacotta, textures of raspberries

3 Cheeses, Herefordshire cheddar, Whittington red and Shropshire blue, celery and spiced apple chutney

Apple and Cinnamon Crumble, vanilla custard

£12.00 - 1 Course

£17.00 - 2 Course

£21.00 - 3 Course with filter coffee or tea.