

One Course - 21
Two Courses - 26
Three Courses - 30
Children's Lunch - 11

Sunday Lunch

To Start

Greenland Prawn Salad
Saffron, Lemon Mayo

Garlic 'Shrooms (V)
With Focaccia Toast

Peter's Farm (V) (GF)
Potato Rosti, Wild Mushroom, Spinach,
Truffle Oil & Poached Hens Egg

Focaccia Bread (V)
Herb Butter

The Main Event

Slow Confit Cooked Beef Shin

Slow Confit Cooked Lamb Shoulder

Smashed Butternut Stack
Sweet Potato, Confit Tomatoes, Wild Mushroom, Black Garlic,
Coriander Cress (V)

Pan Fried Salmon (GF)
Lemon Chive Hollandaise

With bacon wrapped butter roast potato, fine mash, garden vegetables,
parsnip puree, pig in blanket, Yorkshire pudding & cauliflower cheese, greens

GF - Gluten Free, V - Vegetarian

Our puddings change weekly, talk to the team about this weeks choices!