

Sunday Lunch

in the Garden Brasserie

To begin

French onion soup served with goats cheese and chive croutons

Ham hock and apple herb terrine with cider apple chutney and crusty bread

Seared goats cheese with olives, tomato, peppery rocket and a balsamic dressing

Kind prawn cocktail with a Marie Rose sauce

Various juices

For the main

Roast topside of beef with Yorkshire pudding and a rich Bordelaise sauce

Slow roasted local leg of pork with crackling and a Cider thyme pan gravy

Seared salmon, creamed herb potato purée, local brown shrimp, caper lemon butter

Sautéed wild mushroom herb brochette with dressed salad

To finish

Warm sticky toffee pudding with butterscotch sauce and vanilla ice cream

Eton mess, crushed meringue, whipped cream and summer berry compote

Caramel chocolate tart with brandy snap and maple and walnut ice cream

Lemon posset with fresh strawberry and shortbread

Chef cheese board

3 courses £21.50

2 courses £18.50