

Sample Sunday Lunch



Starters

Homemade pea and potato soup served with warm bread (v)

Homemade chicken liver parfait with apricot and thyme chutney and crusty bread

Salmon and haddock fishcake with honey mustard new potato salad and pea shoots

Chestnut mushrooms cooked in garlic, cream and chives, served on ciabatta crostini (v)

Crispy panko crumbed camembert with fig and shallot compote, pickled walnuts and reduced balsamic (v)

Mains

“Royal Oak sharing platter for 2” roast beef, slow roasted pulled shoulder of lamb and roast pork belly served with all the trimmings **£1 per person supplement**

Roast topside of beef served with roast potatoes, Yorkshire pudding and gravy

Slow cooked pulled shoulder of lamb with roast potatoes, Yorkshire pudding and gravy

Slow roasted pork belly with sage and onion stuffing, roast potatoes, Yorkshire pudding and gravy

Lentil, leek, chestnut and cranberry wellington with sage and onion stuffing, roast potatoes, Yorkshire pudding and vegetarian gravy (v)

Chicken breast pan roasted with garlic, lemon and thyme, roast potatoes, sage and onion stuffing, Yorkshire pudding and gravy

Pan roasted salmon fillet served with bubble and squeak potatoes, sautéed green beans and a tarragon and chive sauce

Fried halloumi cheese served with bulgur wheat and pomegranate salad, chargrilled vegetables, toasted almonds and a yoghurt and tahini dressing (v)

Pan roasted Cod loin served with textures of cauliflower, wilted spinach, noisette potatoes and bacon butter (available without bacon)

Holmes' pork and leek sausages served with mashed potato, caramelised red cabbage and shallot gravy

Desserts

Warm chocolate brownie served with chocolate sauce and vanilla ice cream (v)

Cheese Slate – Chefs selection of cheese served with biscuits, grapes, celery and chutney **£1 supplement**

Choice of 3 scoops of ice cream (Strawberry; Nutella; Vanilla) or sorbet (Gin and Tonic; Lemon and Lime; Blackcurrant) (v)

Warm apple and cinnamon crumble served with Crème Anglaise (v)

Sticky toffee pudding, toffee sauce and Crème Anglaise

Cookies and cream cheesecake served with shortbread crumble and a chocolate pencil

2 Courses £20.00 3 Courses £26.00