

**WHITE WINE SPECIAL**  
**Eden Valley 2012 Chardonnay**  
Peter Lehman  
Tanunda, South Australia

A delicate Chardonnay showing fine green/gold tinges and a lovely balance of fresh green apple and citrus fruit flavours, supported by stylish barrel fermentation characteristics.

~~£32.95~~ £22.50



**SUNDAY LUNCH**  
sample menu

**LIGHT BITES & STARTERS**

Italian mixed olives | 3.75 Rustic bread | 1.00

Charcuterie board for two sharing

(selection of cold cured Mediterranean meats, olives, gherkins and rustic bread) | 14.95

Selection of home smoked fish served with a lemon coriander butter & tomato chutney | 9.45

Gnocchi, artichoke hearts and sun blushed tomato with a goats cheese cream (v) | 7.95

Goose rillettes with home pickled vegetables and toast | 8.45

Mushroom feuilleté

Puff pastry top with mushrooms in a calvados cream & juliennes of vegetables (v) | 7.95 starter | 15.75 main\*

Smoked chicken Caesar salad served with croutons and Parmesan shavings | 8.45

Brochette of tiger prawns with a mild curry cream & stir fry vegetables | 9.45

Pheasant & chanterelle terrine with an onion & apple jam and toast | 7.95

Carrot & coriander soup served with rustic bread (v) | 6.45

**MAINS**

*Roasts are served with roast potatoes, Yorkshire pudding and buttered vegetables  
(Fish dishes with new potatoes and buttered vegetables)*

Roast loin of rare breed pork with a cider jus | 15.95

Roast leg of British lamb with a herb jus | 16.95

Half free range spit roast chicken with a red wine & onion jus | 14.95

21 day dry aged roast sirloin of Bedfordshire beef with a red wine & onion jus | 17.95

Pan-fried sea bass served with a red onion cream | 18.95

Confit duck leg (marinated in salt and confit in own fat) served with a cranberry jus | 16.95

Lemon sole & scottish salmon medallion with a prawn bisque | 17.95

Pumpkin & pea risotto with a mozzarella gratiné served with a tomato coulis and mixed leaf salad (v) | 14.95

**PUDDINGS**

Crème brûlée | 6.95

Lemon tart with cassis sorbet | 6.45

Pannetone Christmas bread and butter pudding with Brandy custard & vanilla ice cream | 7.45

Dandelion & Burdock sticky toffee pudding with a date mascarpone\* | 6.75

Blackberry & raspberry eton mess with vanilla chibouste and strawberry ice cream | 7.45

Chocolate fondant served with pistachio ice cream (please allow 15 mins) | 7.95

Apple & rhubarb tart with panacotta ice cream | 6.95

Selection of British cheeses with biscuits and tomato chutney | 8.95

*\*Served with your choice of ice cream, cream or custard*

Swiss & Devonshire ice creams & sorbets | 4.95 (2 scoops) / 5.95 (3 scoops)

Vanilla / Strawberry / Chocolate / Maple & Walnut / Panna cotta & Raspberry / Pistachio / Honeycomb

Sorbets: Raspberry / Cassis / Mango / Lemon / Pear / Apricot

**Some of our dishes may include traces of nuts. If you have any allergies please ask your waiter for assistance**

All prices include vat @ 20%. On tables of 6 or more a discretionary service charge of 10% will be added to your bill. All staff gratuities go direct to the staff.

**RED WINE SPECIAL**  
**Malbec Reserva 2012**  
Viu Manent, Chile

Blueberries & raspberries on the nose, intermingled with floral notes of violets and aromas of sweet spices. Palate of black cherries & plums with subtle notes of mocha. Soft tannins & bright acidity leads to a long well balanced finish

~~£32.95~~ £24.95