

Sunday Luncheon Menu

2 Courses £16.95

Courses £21.95

Starters

Homemade Soup of the Day served with crusty bread and butter (No bread & butter for Gluten free) GF

Deep Fried Salt and Pepper Squid with Tomato, Lime and Chilli Chutney

Rich Duck & Champagne Pate , Plum and Apple Chutney, Melba Toast (No toast for GF) GF

Chilled Honeydew Melon drizzled with Raspberry Coulis. GF

Crispy Coated Mushrooms with a creamy garlic dip

Sliced Scottish Smoked Salmon ,Capers, Mixed leaves ,(GF) Wholemeal bread & Butter

*Icelandic Prawns on a bed of crispy lettuce with Marie Rose Sauce, wholemeal bread & butter GF
(no bread & butter for GF)*

Deep Fried Crispy Coated Camembert with a plum chutney

Mixed Cured Meats: Prosciutto Crudo, Coppa & Salami Milano with Mixed Leaves & Black Olives GF

Mains

A Choice of Two Roasts

Served with all the trimmings. Ask your server about the roasts of the day

Grilled Fillet of Plaice served with Tartare Sauce (ask for no flour for gluten free)

Oven Baked Supreme of Salmon, Wilted Spinach, Tomato & Herb Sauce GF

Deep fried Crispy Coated Wholetail Scampi with Tartare Sauce

Coq Au Vin

Cut Breast of Chicken, slow cooked in a rich Red Wine, Button Mushroom & Pancetta Sauce GF

Homemade Shepherd's Pie Topped with Cheese Mash GF

Tender Minced Lamb, Onions, Carrots, Tomatoes & Baked Beans combined in a Rich Gravy

Sauté of Beef Bourguignon: Slow Braised Topside of beef with Button Onions, Mushroom, Pancetta, Thyme & Red Wine Stock, Basmati rice or Creamy Mash.

Thai Green Chicken Curry Served with Basmati Rice, Mango chutney and a large Poppadum GF

Oven Baked Aubergine, glazed with Mozzarella Cheese, Tomato and Herb sauce (V)

Stilton, Peppered Mushroom & Onion Suet Pudding with Rich Vegetarian Gravy (V)

Butternut Squash, Stilton & Spinach Risotto Served with crusty white bread (V) GF

All Served with a choice of New, Roast & French-Fried Potatoes



Desserts

Spotted Dick Sponge Pudding with Custard

A White Chocolate & Raspberry Meringue Roulade with Tangy Raspberry Sorbet GF

Almondy (Gluten Free) Toblerone Tart with Chantilly Cream & Chocolate Ice Cream GF
Swedish Almond Tart with Toblerone

Crème Caramel GF
Traditional homemade crème caramel with a Crème Chantilly Rosette and Raspberry Dash, add Vanilla Ice Cream if you like

Warmed Pear Frangipane (Sweet pastry case, raspberry jam, almond cream, pear halves and apricot glaze.)
Served with Clotted Cream Ice Cream

Summer Pudding Pyramid
Layers of Summer fruits and bread Set in Port Wine Jelly, served with Clotted Cream Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream

Cheese Board Selection
A selection of Blue Stilton, Mature Cheddar, and Brie

New Forest Ice Cream
A choice of three scoops of New Forest Ice Cream served with a sugar curl
Flavours: Strawberry, Chocolate, Vanilla, Clotted Cream, Toffee Crunch.
Please ask your server for additional speciality flavours available.

Teas £1.60
English breakfast, Peppermint, Earl Grey, Decaffeinated

Coffee Regular (black/milk/cream) £2.00

Liqueur Coffee £4.75

Irish – Whiskey
Caribbean – Rum
Calypso – Tia Maria
Monks – Benedictine
French – Brandy
Italian - Strega

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order