



THE GARDEN ROOMS

Sunday Lunch Menu

Starters

Smoked Salmon, Capers, Charred Lemon, Rye Bread, Young Leaves £5.50

Smoked Chicken, Ham Hock Terrine, House Chutney, Dressed Leaves, Brioche £6.00

Roasted Plum Tomato Soup, Basil Pesto £5.00 **G V**

Crispy White Bait, Lemon and Saffron Aioli, House Leaves £ 5.50 **G**

Main Courses

Roast Sirloin of 45-day aged Waterford Farm Beef, Duck Fat Roasties, Carrot & Truffle Puree, Beef Dripping Yorkshire Pudding, Roasted Red Onions, Pan Gravy £14.00

Roast Loin of Bridge Farm Pork, Roast Potatoes, Charred Courgette, Apple Sauce, Crackling £12.00 **G**

Pan Fried Bream, Buttered New Potatoes, Pak Choi, Hollandaise Sauce £12.00 **G**

Sun-Blushed Tomato and Herb Tagliatelle, Parmesan and Rocket Salad £10.00 **V**

All main courses are served with a selection of market vegetables and accompaniments

Desserts

Lemon Tart, Chantilly Cream, Fruit Coulis £5.50

Crème Brulee, Summer Berries, Home Made Biscuits £5.50

Warm Chocolate Brownie, Chocolate Sauce, Raspberry Sorbet £5.50

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream £5.50

Tea/Coffee £2.00

Petit fours £1.00

All dishes are freshly prepared and cooked to order. Please let a member of staff know if you have any special dietary requirements or for allergen advice and information.

G = Gluten Free **V** = Vegetarian