

SUNDAY LUNCH
10th February 2019

OUR TRADITIONAL ROAST

Local topside of beef with Yorkshire pudding & fresh horseradish cream 12.95

Roast belly of pork, crackling & apple sauce 11.50

Mixed roast of beef & pork 13.95

(V) Aubergine, tomato & halloumi pie 10.50

All served with roast potatoes, cauliflower crème fraiche & parmesan gratin, maple roast carrots & Estate garden greens

LIGHTER LUNCHES

Vegetarian soup of the day & fresh bread 6.50

Trio of smoked fish, beetroot, dill & horseradish slaw with toasted granary 9.50

Toasted panini

A choice of hot toasted panini with garden salad 7.25

Ham and local cheddar with onion chutney

Bacon, brie & caramelized red onion

Feta, roast tomato & harrissa

Halloumi, avocado & chimichurri

PUDDINGS

Sticky toffee pudding with SK toffee sauce 6.00

Warm homemade gluten free chocolate brown 6.50

All with a choice of vanilla ice cream, cream or crème fraiche