

## Sunday Lunch Menu – 29<sup>th</sup> January 2017

2 courses £13.00 - 3 courses £16.00

### Starters

French Onion Soup with Gruyere Crouton

Assiette of Smoked Salmon and Gravadlax with a Light Potato Salad,  
Horseradish Crème Fraiche, Lemon, Watercress and Sweet Mustard Dressing

Crispy Bacon and Black Pudding Salad with Croutons,  
Sweet Mustard Dressing and a Poached Egg

Traditional Yorkshire Pudding with Rich Red Wine and Onion Gravy

### Mains

Pink Roasted Sykes Farm Topside of Beef with Yorkshire Pudding

Confit of Duck Leg with Normandy Cabbage, Gratin Potatoes  
with a Cherry and Red Wine Jus.

Roast Loin of Local Pork with Stuffing, Crackling  
with a Jus of Calvados and Red Wine

*All mains are served with a selection of fresh market vegetables*

### Desserts

Chocolate Brownie with Chocolate Sauce and Chocolate Ice Cream

Tangy Lemon Posset with Winter Fruits and Shortbread Biscuit

A Selection of Cheese and Biscuits, Celery and Chutney

A selection of Ice Creams and Sorbets with Fruit Coulis.

**Coffee £1.00**