

# Sunday Lunch Menu

Head Chef David Humphreys

## Soup of the Moment **V**

Barkham Vale, Confit Garlic & Thyme Twice Baked Soufflé, Apple & Celeriac Remoulade,  
Grape & Tarragon Dressing **V**

Pan Seared Scallops, Pear Puree, Pancetta Crisp, Poached Pear & Hazelnut Salad, Red  
Wine Jus (£3.50 supplement)

Pan Roasted Pigeon, Trio of Vegetables, Chervil Pistou

Pan Fried Red Mullet, Red Onion & Mint Salad, Pepper Confetti , Ginger Syrup

## Roast Joints

Venison Casserole, Cream Potatoes, Glazed Carrots

Wild Mushroom & Caramelised Salsify Loaf, Butternut Tart Fine, Sauce Vierge **V**

Chicken, Gratin Potatoes, Wild Mushroom & Preserved Lemon Fricassee

Halibut & Fondant Potato, Lardons & Haricot Cassoulet

Aubrey Allen Fillet, Gratin Potatoes, Salsify Puree, Red Wine Jus (£5.00 supplement)

Sticky Toffee Pudding, Butterscotch, Vanilla Ice Cream

Apple & Pear Crumble, Chantilly Cream

Crème Brûlée, Seasonal Fruits, Sugar Biscuits

Selection of Cheeses

Our House Made Ice Cream & Sorbets

2 Courses £20.95 inc VAT

3 Courses £24.95 inc VAT

(Children under 12, £13.00)