

SUNDAY LUNCH MENU

FRENCH ONION SOUP

Roscoff onions – gruyère cheese croute

HAM HOCK AND LEEK TERRINE

piccalilli flavours – cauliflower and shallots – cucumber – homemade salad cream

CURED AND SEARED LOCH DUART SALMON

potato drop scone – cauliflower puree – textures of beetroot

RED WINE POACHED PEAR

cornish blue cheese – salted and pickled walnuts – endive salad

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ROAST BEEF RIB

parsnip puree – Yorkshire pudding – roast beef jus

ROAST CORN FED CHICKEN

sage and onion stuffing – bread sauce – roast chicken jus

TRADITIONAL LANCASHIRE HOT POT

hotpot potatoes – pickled red cabbage – roasted lamb and rosemary jus

FISH AND CHIPS

haddock – chunky chips – crushed peas – homemade tartare sauce

PLAICE

potato gnocchi – little gems – wild mushrooms – red wine butter sauce

BUTTERNUT SQUASH RISOTTO

toasted pumpkin seeds – wild rocket – parmesan crisp

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BREAD AND BUTTER PUDDING

orange marmalade – whisky ice cream – anglaise sauce

CHOCOLATE BAKEWELL

praline ice cream – rum and raisins

PEAR AND GINGERBREAD CHEESECAKE

honeycomb ice cream – ginger beer jelly – chocolate soil

SELECTION OF ICE CREAMS

locally produced artisan ice cream from Langage Farm in Devon

WEST COUNTRY CHEESE

a selection of cheeses served with homemade bread, wheat biscuits and chutney