

SUNDAY



LUNCH

Breads, dips, mixed olives and balsamic oil £4

STARTERS £5

Rosemary studded toasted goats cheese on baby spinach and red onion marmalade

Salt and pepper calamari with lemon garlic aioli dip

Salad of candy beetroot, green olive, rocket and lupin seed

Spicy tomato and kidney bean soup with basil sour cream

Selection of the finest continental cured meats with focaccia and shaved parmesan

MAINS £12

Roast Angus topside of beef with a red wine gravy and Yorkshire pudding

Roasted free range chicken with tarragon bread sauce and sage and lemon spelt stuffing

Garlic and rosemary studded lamb shoulder with our own mint jelly

Three meats selection – beef, lamb, chicken and Yorkshire pudding (supp. £3)

Serrano ham wrapped cod fillet with pea and parsley cream sauce

(v) Fennel, mung bean and pine nut stuffed marrow with wild mushroom and wine gravy

Rose of ploughman's, see reverse for details

SWEETS £5

Dark Belgian chocolate brown with coffee mocha ice cream

Mango and daim bar cheesecake with rhubarb and rosewater syrup

Apple and vanilla crumble with honey and ginger ice cream

Selection of local Marshfield ice creams

Fine cheese selection with crackers, apple and chutney (supp £2)

Vegan or gluten free? Please ask one of our lovely staff members for advice

PLEASE ORDER AT THE BAR