

# SUNDAY LUNCH MENU

## STARTERS

### Limbrick's Soup of the Day

Accompanied by freshly baked speciality bread from the Farm Shop

### Grilled Mackerel

Served with pickled cucumber, caramel apple & shaved horseradish

### Seared Wood-Pigeon Breast

Served on a bed of slow-roasted leek, radish, spring onion and an orange reduction

### Goats Cheese Mousse

Served with caramalised figs, white onion puree & beetroot carpaccio

### Antipasti Board

A delicious selection of cured meats, olives, sun blushed tomatoes, gherkins & dips

## MAINS

### Roasted Sirloin of Beef

Served with Millets Yorkshire puddings, seasonal veg and a red wine jus

### Honey & Lemon Roasted Half Crown of Chicken

Served with Millets own seasonal veg and a red wine jus  
(\*Add a Yorkshire pudding for 50p)

### Pan-Seared Sea Trout

Served with samphire & spring vegetables in a fish broth

### Mixed Summer Vegetable Gnocchi

## DESSERTS

### Elderflower Fruit Jelly

Served with Pimms trims & honeycomb

### Passionfruit & White Chocolate Cheesecake

Served with orange crisp, passion-fruit sauce & blood orange sorbet

### Traditional Apple Tarte Tatin

Served with a clotted cream ice cream

### Artisan Cheese Board

With a selection of 4 local chesses, homemade chutney and biscuits for cheese  
(\* £2.50 supplement)

### One Course

£14.99

### Two Courses

£19.99

### Three Courses

£24.99

Two and three course menus include a complimentary breakfast tea or filter coffee. Speciality teas and coffee are available at an additional cost.

Half size portions for under 12's:  
1 course £7.50, 2 courses £10, 3 courses £12.50

