

SUNDAY LUNCH MENU

STARTERS

Limbrick's Soup of the Day

Accompanied by freshly baked speciality bread from the Farm Shop

Mussel Marinere

In a creamy garlic sauce served with freshly baked speciality bread from the Farm Shop

Ham Hock Terrine

Served with celeriac remoulade and homemade roasted plum chutney

Artichoke & Beetroot Tart

Served with a dressed mixed salad

Antipasti Board

A delicious selection of cured meats, olives, sun blushed tomatoes, gherkins & dips served with freshly baked speciality bread from the Farm Shop
(* £2.50 supplement)

MAINS

Roasted Sirloin of Beef

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

Slow Cooked Crispy Pork Belly

Served with apple and cider sauce, seasonal vegetables and a cider jus

Harrisa Beef Burger

Served with rosemary scented triple cooked chips, dressed mixed salad and homemade chutney

Fillet of Seabass

Served with potato gratin, peppered kale and dill hollandaise

Wild Mushroom & Fennel Pappardelle Pasta

Served with truffle oil dressed rocket and parmesan

DESSERTS

Lemon & Mint Posset

Served with vanilla shortbread

Apple & Blackberry Crumble

Served with a choice of poring cream, vanilla ice cream, or Crème Anglaise

Chocolate & Coffee Bavaois

Served with a biscuit base, chocolate shard and rum & raisin or vanilla 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.

