

# SUNDAY LUNCH MENU

## STARTERS

### Limbrick's Soup of the Day

Accompanied by freshly baked speciality bread from the Farm Shop

### Crab Tian

Layered tomato rose petals, avocado and white crab meat served with Melba toast

### Duck Spring Rolls

Served with a coriander, cucumber & spring onion salad

### Goats Cheese & Basil Pesto Salad

Served with slow-roasted tomatoes & rocket leaves

### Antipasti Board

A delicious selection of cured meats, olives, sun blushed tomatoes, gherkins & dips  
(\* £2.50 supplement)

## MAINS

### Roasted Sirloin of Beef

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

### Garlic & Herb Roasted Half Crown of Chicken

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

### Homemade Gourmet Beef Burger

Served with salad, Limbricks chutney and triple cooked chips.

### King Prawn Linguine

Served with a garlic & tomato salsa

### Ratatouille Risotto

Served with rocket & parmesan

## DESSERTS

### Tropical Eton Mess

A meringue bowl filled with grapefruit, passion fruit and orange topped with coconut shavings

### White Chocolate Pannacotta

Served with Millets strawberries, strawberry ice cream & hazelnut crumb

### Dark Chocolate & Raspberry Lava Cake

Served with 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.

