

# SUNDAY LUNCH MENU

## STARTERS

### Limbrick's Soup of the Day

Accompanied by a freshly baked bread roll from the Farm Shop

### Prawn Salad

Served with a carrot, fennel and cucumber salad and lemon dressing

### Smoked Duck Spring Rolls

Served with spring onion and herb salad

### Warm Goat's Cheese Salad

Served with black olive tapenade, roast cherry tomatoes and beetroot

### Antipasti Board

A delicious selection of cured meats, olives, sun blushed tomatoes, gherkins, artichoke hearts, chunky farmhouse bread and dipping oil  
(\* £2.50 supplement)

## MAINS

### Roasted Sirloin of Beef

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

### Turkey Paupiett

Served with all the trimmings and seasonal vegetables

### Apple and Pork Burger

Rosemary scented triple cooked chips, dressed mixed salad red onion marmalade

### Pan-Fried Seabass

Served with a fennel and dill risotto

### Spring Vegetable Nut Roast

Sautéed potatoes, seasonal vegetables and vegetarian Gravy

## DESSERTS

### Vanilla Pannacotta

Served with mulled wine berry compote and tuile

### Chocolate and Orange Fondant

Served with vanilla ice cream

### Sticky Toffee Pudding

Served with butterscotch sauce and rum & raisin ice cream

### Traditional Christmas Pudding

Served with brandy crème Anglaise

### Artisan Cheese Board

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

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

**One Course**

£14.99

**Two Courses**

£19.99

**Three Courses**

£24.99

