

## Sunday Lunch (Sample)

**Vegetable Soup**, artisan bread

**Pork and Chicken Liver Pate**, spiced apple chutney, toasted artisan bread

**Beetroot Cured Salmon Fishcake**, horseradish mayo

**Roasted Beef Tomato**, herb cous cous, garlic and thyme oil

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**Hand Selected Topside of Beef**, exclusive to us, horseradish

**Slow Roasted Leg of Pork from our Farm**, sage, sausage and bacon stuffing, apple sauce

**Roast Leg of Marinated Lamb from our Farm**, mint and redcurrant jus

**Free Range Roast Chicken**, sage, sausage and bacon stuffing, bread sauce

*All roasts are served with unlimited goose fat roasted potatoes and Yorkshire puddings.*

**Why not have a second meat with your roast?**

**Spiced Roasted Salmon Supreme**, roasted curried cauliflower, herb cous cous and fig relish.

**Pumpkin and Spinach Gnocchi**, goats' cheese and plum tomato sauce.

*All mains are served with red wine vinegar and thyme roasted carrots, honeyed parsnips, cauliflower gratin and seasonal greens*

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**Warm Bakewell Tart**, vanilla custard

**Lemon Pannacotta**, textures of raspberries

**3 Cheeses**, Herefordshire cheddar, Whittington red and Shropshire blue, celery and spiced apple chutney

**Apple and Cinnamon Crumble**, vanilla custard

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£12.00 - 1 Course

£17.00 - 2 Course

£21.00 - 3 Course with filter coffee or tea.