

THE RESTAURANT

SUNDAY LUNCH MENU

2 Courses £27pp

3 Courses £33pp

NIBBLES

Bread Sticks & Olives
£7.00

*Inglewood Bread Board
Chicken Skin Butter & Oil*
£8.00

Honey Mustard Cocktail Sausages
£7.00

ON THE SIDE

Homemade Yorkshire Pudding
£2.00

Crushed Root Vegetables
£4.00

Homemade Roast Potatoes
£4.00

Mashed Potatoes
£4.00

TO START

Soup of the Day
Japanese Milk Bread

Chicken Liver Parfait
*Caramelised Onion Chutney, Focaccia
Crisp*

Ham Hock Terrine
Homemade Piccalilli, Sour Dough Toast

Smoked Salmon Linguini
Citrus & Dill Cream, Crispy Leeks

MAIN COURSE

Slow Cooked Beef, Yorkshire Pudding
Roast potatoes, Mashed Potatoes, Crushed Root Vegetables, Gravy

Roast Pork Loin, Yorkshire Pudding
Roast potatoes, Mashed Potatoes, Crushed Root Vegetables, Gravy

Roasted Turkey, Yorkshire Pudding
Roast potatoes, Mashed Potatoes, Crushed Root Vegetables, Gravy

Celeriac Steak, Yorkshire Pudding
Roast potatoes, Mashed Potatoes, Crushed Root Vegetables, Gravy

Pan Seared Salmon
Herb Crushed Potatoes, Charred Tender Stem Broccoli, Hollandaise Sauce

TO FINISH

Homemade Rice Pudding
Winter Berry Compote, Candied Nuts

Tiramisu

Selection of Ice-Cream & Sorbet

Classic Crème Brûlée
Shortbread Biscuit

Selection Of British cheese
Crackers & Accompaniments
(£4.50 supplement)

A service charge of 10% will be added to your bill. Please ask your server if you would like this to be removed.
Please be aware that our dishes are prepared in kitchens where nuts and gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and if you require any further information regarding allergens, please speak to a member of our team before ordering. Many of our dishes can be altered to suit requirements.