



THE RESTAURANT

SUNDAY LUNCH MENU

2 Courses £27pp

3 Courses £33pp

NIBBLES

Marinated Olives

£7.00

Inglewood Bread Board

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

Tripled Cooked Chips

£4.00

TO START

Soup of the Day

Warm Bread Roll

Chicken Liver Parfait

Caramelised Onion Chutney, Focaccia

Crisp

Ham Hock Terrine

Homemade Piccalilli, Sour Dough Toast

Salt & Chilli Squid

Spicy Asian Slaw, Mango Salsa

MAIN COURSE

Slow Cooked Beef

Roast potatoes, Braised Red Cabbage, Crushed Root Vegetables, Seasoned Greens, Yorkshire Pudding, Gravy

Roast Pork Loin

Roast potatoes, Braised Red Cabbage, Crushed Root Vegetables, Seasoned Greens, Gravy

Roasted Chicken Breast

Roast potatoes, Braised Red Cabbage, Crushed Root Vegetables, Seasoned Greens, Gravy

Butternut Squash Risotto

Aged Parmesan, Chive Oil

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.