

Sunday Luncheon Menu

£30.00

<i>Starters</i>		<i>Top</i>
✓	Egg Mayonnaise	
✓	Cantaloupe Melon balls with Strawberries	
	Buffalo Mozzarella and Tomato Salad <i>On a bed of rocket with sundried and cherry tomatoes</i>	
	Cold Salmon Salad <i>Freshly poached salmon with a little dressed salad and mayonnaise</i>	
	Prawn Salad <i>Tiger prawns on a bed of iceberg lettuce with Marie Rose sauce</i>	
✓	Freshly made Soup of the Day	
	Salt and Pepper Squid <i>Lightly battered squid rings served with a sweet chilli dip</i>	
	Homemade Fishcakes – (made with Salmon, Haddock, Prawns) <i>Served with a Grain Mustard Sauce</i>	
	Crispy Fried Whitebait	
	Butterflied Langoustinhos in Garlic Butter – (£6 extra)	
✓	Butchers Arms Mushrooms <i>Baby button mushrooms sautéed in Garlic Butter</i>	
	Grilled Goats Cheese	
✓	<i>Thick slice cut from a log of French goats cheese served on a bed of salad with Olive Oil and Balsamic Vinegar Dressing</i>	
	Deep Fried Cambozola	
✓	<i>A soft blue cheese coated in breadcrumbs and sesame seeds and served with a tomato and red onion sweet relish</i>	
	Chef's Salad <i>black pudding and bacon on a bed of dressed salad and topped with a poached egg</i>	
	✓= Suitable for Vegetarians	

<i>Main Courses</i>		<i>Top</i>
	Cold Salmon Salad <i>Freshly poached salmon with a little dressed salad served with hot new potatoes and mayonnaise</i>	
	Grilled Salmon <i>Boneless tranche of salmon served with petit pois and new potatoes</i>	
	Grilled Lemon Sole <i>Whole lemon sole grilled and served with homemade tartare sauce</i>	
	Roast Leg of Cornish Lamb	

Served with homemade mint sauce

Roast Loin of Gloucestershire Pork
Served with crackling, stuffing and apple sauce

Roast Sirloin of Beef and homemade Yorkshire Pudding
(George Ritch Farms, 28 day aged Aberdeenshire Angus)

Roast Trio
For those who cannot decide why not have a slice of each

Homemade Pie of the Day
made with puff pastry- Please ask for details

Roast Chicken Portuguese
A supreme of cornfed chicken marinated in wine and garlic and served with a mushroom and tomato sauce

Goats Cheese and Caramelised Onion Tart
✓ *a slice of deep filled tart made with caramelised red onions and creamy goats cheese - served hot*

✓ Lasagne - *Freshly made with brie, broccoli and a creamy cheese sauce*

All served with a selection of Fresh Market Vegetables and Potatoes

✓ = Suitable for Vegetarians

Desserts

Top

Selection of freshly made Desserts or Cheeses from the trolley
Strawberries and Raspberries extra when available

Selection of Italian Dairy Ice Cream - (please ask for current flavours)

Coffee

Top

Brazilian Java Coffee £2.50

Espresso Coffee £2.75

Cappuccino Coffee £3.50

PLEASE NOTE THAT THE A LA CARTE MENU IS NOT AVAILABLE ON SUNDAYS

If you suffer from any food allergies please ask for guidance when ordering. Our products may contain nuts or traces of nuts.

Menus and prices may be subject to change