

Sunday Lunch

THIS IS A SAMPLE MENU AS THE MENU CHANGES EVERY SUNDAY

8TH JANUARY 2012

Adults £30.00 Children £15.00

STARTERS

- Melon and Strawberries** – Galia melon balls with strawberries for a light start
Egg Mayonnaise – Local Staverton Skylark Farm eggs with mayonnaise and topped with anchovies
Homemade Pâté - A smooth chicken liver pâté served with rustic toast and plum chutney
Prawn Salad – Peeled Tiger Prawns with crispy iceberg lettuce and Marie rose sauce
- V Creamy Leek and potato Soup** - With a sprinkling of croutons
Crispy Fried Whitebait
Chef's Salad - Black pudding and crispy bacon with dressed salad and topped with a poached egg
- V Butchers arms Mushrooms** – pan fried baby button mushrooms in garlic butter
Homemade Fishcakes - Two freshly made fishcakes with salmon, haddock and prawns served with a whole grain mustard sauce
- V Grilled Goat's Cheese** - Thick slice cut from a log of French goat's cheese on a bed of salad served with olive oil and balsamic vinegar dressing and topped with caramelised red onions
Fried Goujons of Plaice - Coated in breadcrumbs and served with homemade tartare sauce
- V Deep fried Cambozola** - A soft blue cheese coated in breadcrumbs and sesame seeds and served with a tomato and red onion sweet relish
Butterflied Langoustinhos in Garlic Butter - £6 extra

MAINS

- Fresh Grilled Fillet of Sea Bass** – Served with prawn and caper butter, Spinach and new potatoes
Poached fillet of Salmon – Served in a creamy Chive sauce with Spinach and new potatoes
Roast Turkey - Bronze Robert Coldicott turkey served with stuffing, chipolatas, Roast Potatoes and served with Cranberry sauce
Roast Loin of Gloucestershire Pork - Served with roast potatoes, crackling, stuffing and apple sauce
Roast Leg of Cornish Lamb - Served with roast potatoes and homemade mint sauce
Roast Sirloin of Beef - George Ritch Farms, 28 day aged Aberdeen Angus served with Yorkshire pudding and roast potatoes
Roast Trio - For those who cannot decide why not have a slice of three from above? served with Yorkshire pudding, and roast potatoes
Homemade Steak and Kidney Pie - Made with puff pastry and served with new potatoes
- V Roasted Pepper, Tomato and Goats Cheese Risotto** - Creamy risotto with goat's cheese, strips of roasted peppers and tomatoes
- V** Suitable for Vegetarians
All the above are served with seasonal vegetables

DESSERTS

Selection of freshly made hot and cold desserts or cheeses from the trolley
Strawberries and raspberries extra when available
Selection of speciality Italian dairy ice creams - please ask for flavours

COFFEE AND TEA

A Selection of Coffees and Ronnefeldt tea

Breakfast tea, Camomile, Earl Grey, & pure mint

From £2.60

If you suffer from any food allergies please ask for guidance when ordering

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Our products may contain nuts or traces of nuts