

SUNDAY LUNCH 3 COURSES £15.95

Sunday 12.00pm till 5.00pm

STARTERS

Warm Salad of Staffordshire Black Pudding, Apple, Sautéed Potatoes and Poached Free Range Egg, with Mixed Leaves and Mustard Dressing

Panzanella Salad: Isle of Wight Heirloom Tomatoes, Ciabatta, Capers and Red Onion with Basil 

Our Own Coarse Cut Pork Terrine with Toasted Crusty Bread and Onion Marmalade

Salad of Figs with Buffalo Mozzarella and Toasted Hazelnuts  

Salad of Crispy Packington Pork Belly with Blueberries 


Salad of Roasted Peach with Parma Ham


Devon Crab on Toast (£1.50 supplement)


MAINS

Roast Topside of Locally Reared Beef with Yorkshire Pudding, Roast Potatoes and Fresh Vegetables.

Roasted Red Pepper and Goats Cheese Risotto  

Gnocchi with Butternut Squash, Feta and Cream 

Roasted Breast of Free Range Chicken, served with Colcannon, Lemon and Thyme Sauce 

Slow Cooked Shoulder Of English Lamb with Minted Mash Rosemary and Redcurrant Sauce (£3.50 supplement) 

Twice Cooked Belly of Packington Farm Pork with Black Pudding, New Potatoes and Spinach, Grain Mustard and Cider Sauce (£3.50 supplement)

Fillet of Scottish Hake with Chorizo, Sauté New Potatoes, Mixed Peppers 

Fillet of Scottish Salmon with Stir Fried Vegetables and Noodles, Hoisin Sauce (£1.75 supplement)

HOME MADE DESSERTS

Home Made Chocolate Brownie with Vanilla Ice Cream 

Home Made Sticky Toffee Pudding, Vanilla Ice Cream and Toffee Sauce 

Home Made Cheesecake of the Day 

English Strawberries with Pimm's Jelly and Cream 

Eldeflower Panna Cotta with Gooseberry Compote 

Cheeseboard;

Cropwell Bishop, Ford Farm Cheddar, Somerset Brie, Grapes, and Onion Marmalade (£1.50 supplement)

Service Charge: Please note that an optional 10% Service Charge will be added to parties of eight or more, all of which goes to the staff.