



LUNCH SUNDAY SERVICE

BEFORE YOU START...

Olives & Nuts
(vg) | £5

Pork Crackling
Apple Sauce | £5

Focaccia
Balsamic Vinegar
& Olive Oil (vg) | £5

STARTERS

Hot Smoked Salmon
Herb Cream Cheese, Brioche

Confit Chicken Terrine
Onion Marmalade, Salad
& French Dressing

Soup of the Day
Herb Oil & Croutons (vg)

MAINS

Roast Sirloin of Beef
Horseradish

Roasted Belly of Pork
Apple Sauce

Sea Bass Fillet
Leek & Potato Cake,
Sautéed Green Beans
& Saffron Cream Sauce

Aubergine, Chickpea
& Tomato Stew
Flatbread (vg)

Both served with Roast Potatoes, Carrots, Parsnips,
Winter Greens, Yorkshire Pudding & Red Wine Sauce

DESSERTS

Apple & Blackberry Pie
Custard

Rhubarb Crumble
Custard (vg)

Sticky Toffee Pudding
Toffee Sauce (gf)

2 COURSES - £27

3 COURSES - £33

LIGHTER LUNCH

Manor Farm Egg Mayo
& Cress Sandwich
Soft Granary Roll & Piper's
Crisps (v) | £9

Homemade Quiche
& House Salad
Ask your Server for
Today's Flavour (v) | £14

Slow-Roasted Pork
Belly Porchetta Ciabatta
Salsa Verde & Gravy Dip | £13.5

CAKES

Fruit or Cheese Scone with Butter
Fruit Scone with Jam & Clotted Cream
Millionaire Shortbread (gf)
Date & Walnut Loaf Cake with Butter
Lemon Drizzle Cake
Almonry Carrot Cake

£4.5
£7.5
£4.5
£4.5
£4.5
£4.5

DRINKS

Selection of Birchall Teas
Americano
Cappuccino/Latte/Flat White
Hot Chocolate
Peach Iced Tea

£3.5
£3.7
£4.2
£4.5
£4.5

Sparkling Water/Still Water (330ml/70cl)
Coke/Coke Zero
Folkingtons Elderflower/Ginger Beer
Cambridge Juice (Ask Server for Flavours)

£2.5/£5
£3.6
£3.6
£4.5

Book Traditional Afternoon Tea
£24 per person
Advanced booking required

