



Lunch Menu

SUNDAY LUNCH 11th FEBRUARY 2024

New Club Soup of the Season with Garden Herbs	£5.50
Warm Artichoke and Sun Blush Tomato Quiche with Balsamic Glaze	£7.50
Thai Marinaded Salmon Fillet with Chilli Sauce and Rocket Salad	£7.50
Marbled Game Terrine with Port Coulis and Crisp Pluche	£7.50
Chicken Liver Parfait, Wrapped in Prosciutto, Redcurrant & Port Coulis	£7.50



Carved Roast Sirloin of Local Beef, Yorkshire Pudding & Herb Jus	£19.50
Seared Marinaded Salmon Fillet with Saffron Butter & Watercress Oil	£18.50
Rack of Border Lamb with Bordelaise Sauce	£18.50
Cold Veal and Ham Pie with Potato Salad & Dressed Winter Leaf Salad	£14.50
Somerset Brie & Beetroot Tart with a Dressed Pluche	£16.50

(All Main Courses served with a Selection of Seasonal Vegetables and Potatoes)



Warm Caramel and Apple Crumble with Vanilla Anglaise	£7.50
Traditional Claret Jelly with Double Cream	£7.50
Local Artisan Cheeses with Biscuits & Oatcakes, Celery & Grapes	£11.50
Selection of Ice Cream and Sorbets	£6.50
Glazed Welsh Rarebit	£6.50

Served from: - 12.30 p.m. – 2.00 p.m.

*(Please ask our Staff for any Food Allergy Advice)
G.M. Oil used*

S. Nichol – Head Chef