

# SUNDAY LUNCH MENU

**3 COURSES £25.90 per person**

**2 COURSES £19.95 per person**

**Kids £9.95 (0-12 years)**

## Starter

Chef's soup of the day, homemade bread

Smoked haddock scotch egg, celery root remoulade

Fig and gorgonzola tart tatin, fennel slaw, candied walnuts

Chicken liver pate, chutney, toast

Rabbit and duck terrine, smoked apple relish, crostini, watercress and juniper salad

## Main Course

Slow cooked leg of lamb, rosemary and mint sauce

Pan roast breast of chicken, sage and onion stuffing, thyme jus

Roast sirloin of beef, Yorkshire pudding, traditional gravy

Vegetarian roast of the day

(All served with seasonal vegetables, roast potatoes and braised red cabbage)

Broad bean risotto, beurre noisette, toasted cashews, sage crisps

Grilled fish of the day, parsley and wild mushroom cream, crushed purple potato, samphire

## Dessert

Vanilla poached pear, chocolate soil, sorbet, fruit pastels

A collection of chocolate, damson ripple ice-cream

Local cheeseboard, crudities, chutney and biscuits

Selection of homemade ice-cream and sorbet

## Allergen information

Our kitchen uses a variety of ingredients, including nuts.

For all allergen information please ask your server.

(v) – vegetarian.

We are unable to accept tips but if you would like to show your appreciation for the food, service and experience please make a donation towards the work of The Clink Charity using the envelopes provided or text CLNK33 and the amount £5, £10, £20, etc. to 70070.