

Sunday 11<sup>th</sup> June 2017

While you wait

Woodchurch – A beautiful British fizz £7.95

A glass of chilled Prosecco £6

Kir Royale - a delicious blend of Crème de Cassis with Prosecco £7.50

## Something to start

Roasted tomato & red pepper soup £5.95

Beetroot cured salmon, sweet mustard, sour dough £7.25

Mushroom & lentil falafel, aubergine, pomegranate & feta cheese £6.75

Chorizo & red pepper risotto, crispy squid, Manchego cheese £7.25

Half a dozen oysters, shallot vinegar £8.95

Sunday Special, 2 courses £18 or 3 courses £22.50

Tomato & red pepper soup

or

Prawn cocktail

Rare roast topside of beef

or

Slow roasted stuffed belly pork

Crème brûlée, apricot compote

or

Lemon curd sponge pudding

## The mains

Slow roasted stuffed belly pork, apple sauce & crackling £13.95

Rare roast topside of beef, Yorkshire pudding and roast gravy £13.95

12 Hour slow braised shoulder of lamb with redcurrant and rosemary sauce £15.95

Roast chicken breast, bread sauce and stuffing £13.95

**All the roasts are served with roast potatoes and a selection of vegetables**

**Please ask us if you would like an extra jug of gravy to go with your roast**

Baked cod, sweet potato gnocchi, king prawns, butter sauce £17.45

Chickpea dahl, tandoori tofu, roasted vegetables, home made naan £12.95

Whole grilled plaice, caper butter, crushed new potatoes, tenderstem broccoli £17.45

Dry aged British 10oz Ribeye steak, mushrooms, cured tomato, peppercorn sauce, hand cut chips £21.50

Spring vegetable, quinoa, feta & watermelon salad, dukkah spiced nuts £9.45

Cauliflower cheese tart, asparagus, pickled gem & Jersey Royals £12.45

Steakburger, BBQ pulled pork, Monterey Jack cheese, hand cut chips £13.45

Omelette Arnold Bennett – poached smoked haddock with cheese £11.95

'Fox & Barreled' battered haddock, hand cut chips, mushy peas & tartare sauce £13.95

Ploughman's – Thomas Hoe Red Leicester, Proctor's Kick Ass 30 month aged Cheddar, Worcester Blue,

Golden Cenarth, ham & piccalilli £11.45

## Bits on the side

Fresh bread & home made butter

£2.50

Hand cut chips

£3.75

Parmesan & truffle fries

£4.50

Olives with feta cheese

£4.00

Spiced red cabbage

£3.50

Honey glazed carrots, caraway seeds

£3.50

Mixed side salad

£3.50

Rocket & Parmesan salad

£3.50

## Smaller things for children

Soup of the day £3.50

Roast beef or roast pork £7.95

Sliced ham (served cold), free range egg and chips £5.95

Ham & cheese omelette, chips or salad £6.95

Steakburger topped with Monterey Jack cheese, hand cut chips £7.95

Battered haddock and chips, mushy or garden peas £7.95

## Our homemade puddings - all £6.75

Lemon curd sponge pudding, lemon sauce, clotted cream ice cream

Crème brûlée, apricot compote, shortbread

White chocolate & passion fruit mousse, meringue, pistachio sponge, strawberries

Baked blackberry & apple granola crumble, vanilla ice cream

Dark chocolate & Cointreau, warm chocolate brownie, ice coffee

## Ice creams and sorbets with homemade biscotti - 3 scoops £5.75

Ice cream - Vanilla, chocolate, honeycomb or raspberry ripple

Sorbet - Lemon or raspberry

## Why not enjoy a dessert wine with your pudding?

Sauternes Chateau Myrat 2012 - Classic honey, ginger, orange peel, tropical fruit with a big hit of stickiness! £5.50

## Cheeseboard - £8.50

Thomas Hoe Red Leicester, Proctor's Kick Ass 30 month aged Cheddar, Worcester Blue, Golden Cenarth, St. Thom served with golden raisin chutney

## Ports to go with your cheese

Cockburn's £3, Quinta da Roeda £5, Fonseca 1988 £5, Taylor's LBV £4 Taylor's 10 yrs £4 or 20 yrs £8

## Hot drinks - all served with homemade fudge

Espresso £2.50

Cafetiere, Double espresso, Americano, Cappuccino, Latte £3

Harry's Tremendously chocolatey hot chocolate £3

Liqueur Coffee - your choice from whisky, rum, Amaretto, Baileys £5.95

## Tea from The Manor - £3

English Breakfast - Blend of Ceylon & Assam, a full-bodied tea. Also available as decaffeinated

Earl Grey - Large leaf black China tea with bergamot oil

Green - Traditional fragrant tea with a distinctive delicate taste

Red Berries - Blend of rosehip, hibiscus, apple and orange

Peppermint - Refreshing cool mint taste

Camomile - Pleasant, soothing and calming flavours

***If you require allergy information concerning menu items, please ask at the bar.***

