



**SAMPLE**

## Sunday Lunch Menu

Please note our menus change daily so please contact us for our current menu.

### Starters

#### **Chef's Soup of the Day**

Freshly prepared soup of the day accompanied by freshly baked bread.  
£6.25

#### **Smoked Chicken Mac & Cheese**

A warming bowl of mature cheddar macaroni cheese baked with tender strips of smoked chicken, crisp smoked bacon and sweet roasted chestnuts accompanied by a buttery parmesan and thyme shortbread.  
£7.95

#### **Roast Cauliflower Salad (V)**

A hot salad of cauliflower florets roasted with olive oil, lemon and garlic complimented by crisp red radish and marinated lemon and anise fennel, red onion and sweet raisins finishes with toasted almonds and sour cream.  
£7.95

#### **Gammon and Chickpea Pakora**

A crispy, lightly spiced pulled gammon hock pakora deep fried until golden balanced with a sharp mango, shallot and chilli salsa and a refreshing mint raita.  
£7.95

#### **Salmon & Eggs**

A delicious dish of toasted all butter croissant, topped with rich Scottish smoked salmon and silky free range scrambled eggs finished with pungent chopped chives and creme fraiche  
£8.25

#### **Seared Scallops & King Prawns**

Pan seared scallops and meaty tiger prawns on a Jack Daniels and honey parsnip puree garnished with crisp shallot rings, smoky torched garlic and a Jack Daniels and blossom honey syrup finished with fresh peppery cress.  
£8.75

### Main Course

#### **Roast Sirloin of Beef**

Roast Sirloin of Bedfordshire beef served pink with roast potatoes, seasonal vegetables, homemade Yorkshire pudding and rich roast gravy.  
£13.95

#### **Roast Leg of Lamb**

Roast leg of Bedfordshire lamb served pink with roast potatoes, seasonal vegetables, homemade Yorkshire pudding and rich roast gravy.  
£13.95

#### **Roast Turkey Breast**

Roast breast of Turkey served with pigs in blankets, roast potatoes, homemade Yorkshire pudding, seasonal vegetables and rich roast gravy.  
£13.95

### **Fish Bouillabaisse**

A classic fish stew of calamari, king prawns, cockles, crab meat and root vegetables in a rich fish broth with a hint of chilli topped with a grilled fillet of smoked haddock served with a side of chips..  
£16.95

### **Five Spice Venison Rump**

Woburn country venison rump served pink marinated in a dry rub of fragrant five spice sweetened by marmalade Brussel sprouts and a chestnut and smoked bacon potato Lyonnais complimented by a sweet potato and curried parsnip broth finished with shoestring shallots.  
£18.95

### **Roast Vegetable Lasagne (V)**

Fresh egg Lasagne, layered with spinach, ricotta and roast Mediterranean vegetables, topped with melting Swiss Gruyere cheese accompanied by a fresh leaf salad and griddled garlic Ciabatta crostinis.  
£14.95

## **Desserts**

### **Spiced Apple Tart**

A classic dish of finely sliced sweet braeburn apples, lightly spiced with cinnamon baked on a golden puff pastry base complimented by a ball of Christmas pudding ice cream.  
£6.75

### **Chocolate Fondant Bon Bons**

Melting chocolate fondant bon bons flavoured with lemon and orange in a crisp tempura tossed in hot chocolate dust served with orange and lemon curd dipping sauce .  
£6.75

### **Baked Banoffee Custard**

A rich custard tart in buttery sweet pastry flavoured with thick banana smoothie ,dark chocolate ice cream brulee bananas and a hot salted toffee sauce  
£6.75

### **Blackberry Mousse**

A sharp blackberry mousse with light steamed blackberry sponge softened with a quenelle of vanilla pod Chantilly cream finished with chocolate crumble and fresh blackberries.  
£6.75

### **Ice Creams & Sorbets**

A choice of Strawberry, Banana, Coconut, Pistachio, Mint Chocolate, White Chocolate, Rum & raisin Ice Creams or Lemon, Blackcurrant, Raspberry and Mango sorbets.  
£5.45

### **Cheese Platter**

A selection of creamy goat's cheese, French Brie, stilton & mature cheddar accompanied by cheese crackers, walnuts, grapes, celery & homemade chutney.

*To bring out the flavours of our cheese platter we recommend a glass of our special reserve Port.*

£10.45 with Port / £8.95 without Port

### **NEW Port Tasting Trio**

Try our new trio of port which includes White Port, Vintage LBV & a 10 Year Tawny (25ml of each)  
£5.95

All of our food is freshly prepared & cooked to order, it may take a little longer but is well worth the wait!  
If you have any specific dietary requirements or food allergies please let us know.