

Sample Sunday Lunch Menu

Tomato, Red Pepper & Basil Soup Freshly baked bread

Pumpkin Ravioli Basil pesto, feta & pea shoots

Pork Belly & Pistachio Terrine Endive, fig chutney, sourdough & sweet potato crisps

Thai Salmon & Prawn Fishcake Sweet chilli, cherry tomato & cucumber salad & charred lime



Grass Fed, 31 Day Dry Aged, Sirloin Beef (served medium rare)

Roast Leg of Locally Reared Launde Lamb (served medium rare)

Jimmy Butler's Roast Loin of Pork

All Roasts are served with Yorkshire puddings, roast potatoes, cheesy leeks, honey roast carrots & rich gravy

Hake Fillet Roast new potatoes, chive cream & seasonal vegetables

Roast Butternut Squash & Sage Risotto



Warm Chocolate Brownie Chocolate sauce & vanilla seed gelato

Raspberry & Pomegranate Eton Mess Fresh raspberries & pomegranate gel

Sticky Toffee Pudding Toffee sauce & vanilla seed gelato

Chef's Selection of Gelatos & Sorbet

Falcon Cheese Selection Artisan crackers, celery, grapes & onion chutney



Two Courses £34.50 Three Courses £45.00