



Sunday Specials

Starter

Asparagus, smoked salmon, poached egg, hollandaise sauce
9.99

Main Course

Roast aged sirloin of Beef, Yorkshire pudding, roast potatoes, roast parsnips, Barn jus
19.99

Roasted loin of Pork, Yorkshire pudding, roast potatoes, roast parsnips, Barn jus
19.99

Vegetable wellington, tomato concasse, roast potatoes, French beans 'Ve'
16.99

All served with mixed vegetables and cauliflower cheese

Wine

32. Pierette, Marc et Sophie, Guillemot-Michel, Quintaine FRANCE

Pale, bright yellow. Brisk, slightly metallic aromas of lemon, lime, liquorice and wild herbs
51.99

57. Barbera Tituan, ITALY

Organic, Vegan, Vegetarian (no added sulphites)
Medium bodied, vibrant fruits, spices, dark berries, red cherries soft, round, simply delicious
38.99

58. Chateau Les Eyquem, Margaux, FRANCE

Rich dark fruits and earthy chocolate notes with medium length
48.99

63. The Society's Claret, Bordeaux, FRANCE

Medium-bodied, fruity, unoaked merlot-based
29.99