

Sunday Bar Menu SAMPLE

Light bites

Fresh home made bread with olive oil and balsamic vinegar	£1.75
Mediterranean salad	£2.50
Jerusalem artichoke soup, truffle oil	£4.95
Goats cheese, beetroot and pickled walnut salad, croutes and crispy shallots	£5.95
Cyril's hand picked Brancaster Staithe mussels served marinière or with a Thai cream	£6.95/£10.25
Half a dozen Brancaster Staithe oysters served au natural or sesame tempura with lime leaf infused sweet chilli sauce	£9.75
Rabbit and tarragon terrine with Cumberland dressing and pickled carrot ribbons	£6.80

Vegetarian

Wild mushroom and truffle oil risotto, mascarpone and chive	£11.95
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Roast meals

'Priors Hall Farm' roast loin of pork, Bramley apple compote, roast potatoes, fresh vegetables and red wine gravy	£13.95
Rosemary and garlic roasted 'Sacombe Hill Farm' rib eye beef, Yorkshire pudding, fresh vegetables, roast potatoes, red wine gravy	£14.95
Beef and venison pie, braised red cabbage, creamed potato, puff pastry lid	£13.95

Desserts

Brioche bread and butter pudding with crème anglaise	£6.50
Warm chocolate brownie with vanilla ice cream and chocolate sauce	£6.50
White chocolate and orange panna cotta served with candied orange and cinnamon shortbread	£6.50
Selection of Home made Ice cream and Sorbet	£4.95
British cheese selection with home made biscuits	£7.50

Please order at the bar

Please advise our staff of any allergies or dietary requirements