

The SUNDAY LUNCHEON Menu

SOUP OF THE DAY

please ask your server for details of today's freshly made soup

BREADED BRITISH BRIE (V)

red onion and cranberry marmalade, mixed leaves

SALMON GRAVADLAX

mustard and dill dressing

CHICKEN LIVER & COGNAC PARFAIT

spiced apricot marmalade & toasted rye sourdough

MEDIUM RARE ROAST SIRLOIN OF GRASS FED BEEF

duck fat roast potatoes, creamed potatoes, seasonal vegetables, yorkshire pudding & red wine reduction

ROAST BREAST OF CHICKEN

duck fat roast potatoes, creamed potatoes, seasonal vegetables, apricot stuffing & gravy

PAN SEARED FILLET OF SEA BASS

cauliflower purée, spinach, crushed new potatoes,
burnt butter, lemon pickle and parsley

WILD MUSHROOM AND SPINACH RISOTTO (V)

truffle oil and shaved parmesan

RICH CHOCOLATE AND CHERRY TART

morello cherry ice cream

STICKY TOFFEE PUDDING

vanilla ice cream

TRIO OF LOCAL ORGANIC FARM MADE ICE CREAMS & SORBETS

choose any three

Rum & Raisin | White Chocolate | Cherry | Bubblegum | Mint Choc Chip
Lemon | Blackcurrant | Raspberry | Mango

THE JOCKEY'S TRIO OF FINE BRITISH CHEESE

Single Gloucester, Cerney Goats cheese & Stinking Bishop
fresh grapes, orchard fruit chutney & port jelly with a selection of artisan crisp breads

2 Courses £20.95

3 Courses £25.95

Children under 12, half price

All of our food is freshly prepared and cooked to order, which may mean that your order will take a little time to be served