

The SUNDAY LUNCHEON ~~ROBDDGG~~ Menu

Soup of the day

please ask for details of today's freshly made soup (GF)

Poached Salmon & Parsley Galantine

herb crème fraîche, dill oil (GF)

Chicken Liver & Cognac Parfait

spiced pear chutney, toasted rye sourdough

Goats' Cheese Bonbons

spiced tomato relish, rocket, balsamic (V)

Roast Sirloin of Grass Fed Beef

creamed potatoes, yorkshire pudding & red wine reduction

Roast Rosemary & Garlic Studded Leg of Lamb

thyme potatoes & rosemary infused jus (GF)

Roast Breast of Chicken

sage and apricot stuffing, thyme jus

Pan Seared Fillet of Sea Bass

herb risotto, caramelised fennel, champagne & chive veloute (GF)

White Onion, Potato & Crème Fraîche Tart

truffle sabayon (V)

all main courses will be accompanied with a selection of seasonal vegetables and roast potatoes for the table

Mango & Vanilla Cheesecake

mango salsa

Blackberry & Apple Crumble

crème anglaise

Trio of Local, Organic, Farm Made Ice Creams & Sorbets

choose any three

vanilla | double chocolate chip | salted caramel

blackcurrant sorbet | raspberry sorbet

The Jockey's British Cheese Board

a trio of the best British cheeses

Served with spiced pear chutney, quince jelly & crackers

£20.95 2 Courses £25.95 3 Courses

children under 10, half price