

Sample Sunday Lunch Menu

Adults: 2 courses £14.95; 3 courses £17.95

Children : 2 courses £7.50 ; 3 courses £8.95

Starters

Soup of the day, with warm bread roll *(v, vg)*

Smoked trout, hollandaise sauce & poached egg

Chicken liver parfait, toasted sour dough & chutney

Sweet corn fritters, micro herbs & chilli jam *(v, vg)*

Mains

Roast leg of lamb (*£4 supplement)

Roast beef, Yorkshire pudding

12 hour slow cooked, rolled belly pork & crackling

Roast chicken leg, apricot & sage stuffing

Squash, quinoa & cashew nut roast *(v, vg)*

All the above served with roast potatoes & selection of seasonal vegetables

Salmon & asparagus tart, new potatoes, roasted vegetables, spring greens & herb cream

Desserts

Gooseberry fool, gin & tonic granita *(v)*

Rhubarb cheesecake, freeze dried rhubarb & rhubarb puree

Dark chocolate mousse, pistachio & white chocolate shard *(v)*

Hot banana cake, caramelised banana, whipped coconut cream & caramel *(v, vg)*

Stratton House cheeseboard: 3 British cheeses, apple, grapes, celery, chutney & crackers (*£2 supplement)

Please let us know if you have any dietary or allergen requirements. v=vegetarian, vg = vegan

**Supplements will be added where indicated*