



Sample Sunday Menu

Sunday Lunch between 12pm-4pm

2 courses £21.95, 3 courses £25.95 (Children £18.95)

Sunday Dinner between 7pm-9pm

3 courses £30.00 (Children £18.95)

(Americano & Mint may be taken as an alternative course)

Starters

Soup of the day

Large Yorkshire pudding, onion gravy

Whitley Hall Prawn Cocktail

Duck Liver Parfait, pea & broad bean salad

Oven Dried Heritage Tomatoes, bocconcini, pesto & focaccia croutons

Roasted Baby Beets, roasted hazelnuts & blue cheese

Main Course

Slow Cooked Beef Topside, Yorkshire pudding, mashed potatoes and roast gravy

Roast Breast of Knabbs Hall Farm Turkey, sage and onion stuffing, chive mashed potatoes, roast gravy and cranberry sauce

Roast Leg of Moss Valley Pork, sage and onion stuffing, chive mashed potatoes and a cider sauce

Pan Fried Trout Fillet, roasted ratatouille vegetables

Pan Fried Sea Bass, confit potato, pancetta & lemon butter sauce

Roast Baby Courgette, wild mushrooms, bubble & squeak croquette, courgette & tarragon puree, truffle oil

All served with rosemary and garlic roasted potatoes, buttered cabbage with fennel seeds and creamed carrot and swede

Desserts

Today's Hot Pudding and Custard

Almond Pannacotta, cassis sorbet, brandy snap

Summer Berry fool, sorbet, shortbread

Selection of Ice Cream & Sorbet, brandy snap basket

Selection of Regional Cheeses, celery, grapes, homemade chutney and biscuits

After Dinner Drinks

Coffee menu available (Additional cost)