



Sample Sunday Lunch Menu

Cream of pumpkin soup, homemade fococcia

Seafood salad, caviar mayonnaise

Black pudding and chicken risotto

Broccoli, walnut and Northamptonshire Blue tart.

Roast topside of beef, Yorkshire pudding, pan gravy

Roast loin of pork, Yorkshire pudding, pan gravy

Roast venison haunch, Yorkshire pudding, pan gravy

All served with roast potatoes, cauliflower cheese and vegetables

Duo of haddock and sea bream, Thai green sauce, sautéed potatoes

Roasted vegetable linguini, crispy parsnip

Blackberry and chocolate sundae

Pineapple Sponge, crème anglaise

Eton Mess, homemade cookies

£13 one course, £19 two courses, £25 three courses

Under 12's (£8 one course, £12 two courses, £16 three courses)

All ingredients are sourced locally where possible and prepared by our Head Chef and his team.

Please inform your server if you have any dietary requirements prior to ordering.