

# Sunday Lunch Menu

2 Courses 14.25

Main Course 10.00

3 Courses 17.50

## Starters

Crab and clam linguine, with tomato and basil concasse, white wine and parsley  
Warm oriental crispy duck salad with noodles & leaves, chilli and coriander dressing  
Chicken liver parfait, layered with smoked chicken, apple and vanilla chutney, toast  
Queens Head prawn cocktail, brown bread and butter £1.50 Supp  
Wild mushroom bruschetta, fresh parsley, grain mustard dressing (V)  
Stilton and walnut soufflé tart, red onion marmalade, herb salad (V)  
Devilled whitebait, brown bread and butter, home-made Romesco sauce  
Home made soup of the day

## Mains

### Roasts

Roast sirloin of shire beef aged 21 days, Yorkshire pudding, duck fat roast potatoes, trimmings  
Roast loin of Wiltshire pork, crisp crackling, duck fat roast potatoes and seasonal vegetables  
  
Pepper seared tuna, celeriac puree, black olive crumb, chive oil, balsamic reduction  
Chestnut mushroom tortellini, red pepper tapenade, buttered asparagus, sauce soubise (V)  
Seabass fillets on ceps and oyster mushroom, potato confit, bisque cappuccino 3.50 supp  
Double cut sirloin, mushrooms, grilled tomato, onion rings, watercress and chips 3.50 supp  
Beer battered fish and chips, pea puree  
Nassington pork sausages, mash and real onion gravy

### Desserts & Cheeses

Chocolate truffle Torte, mascarpone, lavender ice cream  
Iced orange and cinnamon parfait, cinnamon muffin, candied orange, almond brittle  
Caramelized apple on oatmeal cake, vanilla ice cream, cinnamon crème anglais  
Sticky toffee pudding, butterscotch sauce, vanilla ice cream  
Sauterne meringue and sable mille feuille, diced mango and mango sorbet  
A traditional Sunday pudding, please ask your waiter

Choose 2 from the following, Colsten basset Stilton, Vacherin, Tomme de Savoie.  
Crottin chavignol or Manchego served with water and oat biscuits, preserve and grapes

**Cafetiere of coffee** and chocolate mints

1.95