

## Sample Sunday Menu – January 2025

3 Courses £40.50 - 2 Courses £34.00

Available from 12:00 noon - 2:30pm and 5.30pm - 8.00pm

Includes warm bread rolls and Netherend Farm butter / Café du Monde Coffee or Eilles loose-leaf tea and petits fours

### STARTERS

Spiced butternut squash soup **VE**

Toasted pumpkin seeds, coriander

Gravadlax

Pickled cucumber, crème fraîche

King prawn and crayfish cocktail

Baby gem lettuce, cocktail sauce

Chicken liver parfait

Fig and apple chutney, ciabatta toast

Leek Terrine **VE**

Whipped Roquefort mousse, port syrup, caramelised walnuts

### MAINS

Grass-fed dry-aged roast beef

or

Corn-fed chicken breast

Roast potatoes, cauliflower cheese,  
Savoy cabbage, confit carrots, Yorkshire pudding,  
red wine jus

Honey-glazed ham

Roast potatoes, cauliflower cheese, Savoy cabbage,  
confit carrots, wholegrain mustard sauce

Pan-fried seam bream fillet

Safron potatoes, samphire, caper butter

Wild mushroom and spinach Wellington **V\***

Truffle sauce

[\***VE** without sauce]

### SIDES

£5.50 each

Rosemary skin-on fries **V**

Creamed spinach, toasted pine nuts **V**

Tenderstem broccoli, chilli and sesame



**SAUCES:** We are pleased to offer the following sauces included within your menu price – please ask your waiter:  
Tomato ketchup, Bloody Mary ketchup, Korean spiced tomato sauce, Sriracha hot sauce, Chilli sauce, Mayonnaise,  
Dijon wholegrain mustard, English mustard, Horseradish, Tabasco, Tartare sauce, HP brown sauce, Mint sauce, Cranberry jelly

## DESSERTS

Warm chocolate and cherry pudding  
Crème fraîche

Baked caramel cream tart  
Salted caramel ice cream

Warm apple cake  
Whipped cream and Jude's vanilla ice cream

Raspberry cheesecake  
Berry compote

Jude's ice creams and sorbets  
(3 scoops)

Vanilla, Double chocolate, Honeycomb, Strawberry, Coffee, Salted caramel  
Sorbets: Mango, Lemon, Raspberry

Cheeseboard (£8.00 Supplement)  
Served with olive bread, quince jam and grapes  
Rachel, Baron Bigod, Lancashire Bomb Extra Mature Cheddar, Beauvale



## HOT BEVERAGES

Served with petits fours

Café du Monde (Kenyan AA Grade) Cafetière or Decaffeinated Cafetière,  
Café Latte, Cappuccino, Americano, Espresso, Macchiato, Café Mocha

English Breakfast, Decaffeinated English Breakfast, Earl Grey, Assam Darjeeling, Silver Needle,  
Green Jasmine Blossom, Camomile, Peppermint, Ginger & Lemon, Fruity Berries, Green Sencha, Lapsang Souchong

## WINES

		125ml	175ml	250ml
<b>WHITE</b>				
115	Pinot Grigio Villa Elsa 2021, Italy	£7.90	£10.10	£13.70
119	Pulenta Estate XIV Pinot Gris 2022, Argentina	£8.45	£11.10	£15.25
122	Last Stand Chardonnay 2023, Australia	£6.60	£8.70	£11.85
124	Honu Sauvignon Blanc, Marlborough 2023, New Zealand	£7.90	£10.60	£14.75
126	Post Tree Chenin Blanc 2023, South Africa	£7.25	£9.55	£13.10
<b>RED</b>		<b>125ml</b>	<b>175ml</b>	<b>250ml</b>
204	Château Freybernat 2020, Bordeaux, France	£8.20	£10.80	£15.00
217	Casa Sant Orsola, Chianti 2021, Italy	£7.75	£10.30	£13.95
221	Ontañón Rioja, Crianza 2020, Spain	£7.75	£10.30	£13.95
223	Benjamin, Malbec Mendoza 2023, Argentina	£8.30	£11.10	£15.55
231	Hoopenberg Merlot 2020, South Africa	£7.75	£10.10	£13.70

- The above is a selection, please ask to see our full list of wines by the bottle -

**ALLERGENS:** V Vegetarian, VE Vegan

Please ask your waiter if you would like full allergen information.

**SERVICE CHARGE:** For tables of 6 and over a service charge of 12.5% will be added. All other tables, gratuities are at your discretion.  
Please note that our staff keep any gratuities generously given – thank you.

Children (under 12)  
Eat half price