



## Sample Brasserie Sunday Lunch

### Starters

Leek and potato soup	£7	(ve c)
Cornish mackerel <i>cucumber, pak choi, wasabi emulsion</i>	£8.50	(c)
'Classic' waldorf salad	£7.5	(c) (n)
Punjabi lamb kebab, yoghurt & mint dip	£7.5	(c)
Pork shoulder pate <i>home made pickles, pommery mustard, toasted sourdough</i>	£9	

### Mains

Roast Rump of beef <i>cauliflower cheese, Yorkshire pudding, roast potatoes, seasonal vegetables, red wine sauce</i>	£23.5	
Roast pork belly <i>cauliflower cheese, Yorkshire pudding, roast potatoes, seasonal vegetables, red wine sauce</i>	£21.5	
Pan fried salmon <i>tenderstem broccoli, caper and parsley butter</i>	£20.5	(c)
Beer battered haddock <i>hand cut chips, mushy peas, tartar sauce</i>	£16.5	
Wild mushroom risotto <i>mascarpone, tarragon</i>	£15	(v)

### Desserts

Sticky toffee pudding <i>butterscotch sauce, crystallized pecans, vanilla ice cream</i>	£7.5	(n)
Chocolate brownie ( <i>Gluten free available</i> ) <i>honeycomb, caramel ice cream</i>	£7.5	
Apple crumble, vanilla custard	£7.5	
Lemon cheesecake <i>raspberry sorbet</i>	£7.5	
Lincolnshire Poacher, Cropwell Bishop, Ticklemore, tunworth <i>homemade chutney, crackers</i>	£9.5	