

THE INN ON THE GREEN

SUNDAY LUNCH MENU

STARTERS

BUTTERNUT SQUASH SOUP, FRICASSE OF WILD MUSHROOMS

PAVÉ OF SMOKED SALMON, SWEET PICKLED CUCUMBER, CHIVE CRÈME FRAICHE

BEEF CARPACCIO, CAULIFLOWER AND PARMESAN WITH ROCKET SALAD

CAESAR SALAD, POACHED EGG AND BLACK PUDDING

MAIN COURSES

ROAST RIB OF BEEF, YORKSHIRE PUDDING, ROAST POTATO GALETTE, RED WINE JUS

GOATS CHEESE AND POTATO GNOCCHI, FRESH PEAS AND ASPARAGUS, WARM AGED BALSAMIC VINAIGRETTE

ROAST RUMP OF LAMB, BOULANGÈRE POTATO, WARM VINAIGRETTE, TOMATO AND SHALLOT

ROAST FILLET OF COD, BABY LEEKS, CLAM CHOWDER

DESSERTS

FRUITS OF FOREST PARFAIT, BRANDY SNAP, CHEESECAKE CREAM

NASHI PEAR TATIN, VANILLA AND BOURBON ICE CREAM, HONEY SAUCE

BITTER CHOCOLATE MOUSSE, PRALINE TUILLE, CHOCOLATE SAUCE

SELECTION OF FRENCH AND BRITISH CHEESES, HOMEMADE BREADS, BISCUITS AND CHUTNEYS (SUPPLEMENT: £3.00 PP)

TWO-COURSES: £19.95 PER PERSON

THREE-COURSES: £23.50 PER PERSON

(CHILDREN OVER 6 YEARS OLD WILL RECEIVE A 50% DISCOUNT ON THE MENU PRICE)

COMPLIMENTARY CHILDREN'S MENU

(AVAILABLE TO UNDER SIXES)

MAIN COURSES

CRISPY COD, FAT CHIPS AND PEAS

ROAST BREAST OF CHICKEN, POMMES PURÉE AND BUTTERED CARROTS

SPAGHETTI AND FRESH TOMATO SAUCE, PARMESAN

DESSERTS

SELECTION OF HANDMADE ICE CREAMS

PLEASE NOTE, THIS MENU CHANGES ON A WEEKLY BASIS.
ALL PRICES ARE INCLUSIVE OF VAT. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL.