

# S O F T L E Y S

## Sunday Lunch

2

COURSES

### STARTERS

#### MUSHROOMS (v)

ciabatta crouton, button mushrooms, red onion and garlic sauce.

#### SOUP

warm bread roll, salted butter.  
(2 choices)

#### MELON (g)

wrapped in parma ham, rocket salad, olive oil and balsamic syrup.

#### GOATS CHEESE (v)

deep fried breaded goats cheese, beetroot chutney, honey dressing.

#### PATE (v)

stilton and walnut pate, ciabatta wafers, red onion chutney.

#### CRAYFISH (g)

prawn, crayfish and apple cocktail, marie rose sauce, iceberg lettuce.

#### CARPACCIO, DI SALMONE (g)

smoked salmon with prawns, lemon and caper dressing.

#### DUCK

crispy duck confit salad, soy, sesame and honey dressing.

### MAINS

#### BEEF

roast beef, traditional stock gravy, roasted potatoes and Yorkshire pudding.

#### LAMB

roasted leg of lamb, red wine and rosemary gravy, roast potatoes and apricot stuffing.

#### ROASTED PASTRY TART (v)

mediteranean vegetables, goats cheese, red pepper coulis, basil pesto.

#### SEA BASS (g)

sauce vierge, capers, lemon olive oil, basil and tomato, crushed new potatoes.

Optional Extras All £3

Spinach | Mashed Potato | New Potatoes | Dauphinoise | Mixed Salad

#### CHICKEN

wrapped in pancetta, dauphinoise, mushroom and madeira wine cream sauce.

#### LINGUINE

mussels, clams and prawns, creamy garlic, chilli, tomato and vermouth Sauce.

#### PORK

pork belly, walnut crumb, garlic and thyme fondant potato, carrot puree, pork stock jus.

#### MUSHROOM WELLINGTON (v)

mushroom, stilton, red onion and spinach wellington, balsamic reduction, dauphinoise potato.

All Main Courses are served with a mixed vegetables.

### DESSERTS

#### CHOCOLATE DOME (g)

belgian chocolate, honey comb, vanilla ice cream, hot salted caramel sauce.

#### CHEESECAKE

raspberry marbled cheesecake, crunchy biscuit base, fresh raspberry coulis.

#### CREPES

folded crepes, caramelised oranges and grand marnier sauce.

#### CRÈME BRULEE

vanilla crème brulee, almond snap biscuits

#### TREACLE TART

old English lemon and treacle short crust pastry tart with hot custard or vanilla ice cream.

#### ICE-CREAM

cherry swirl | chocolate chip | irish cream | vanilla.  
3 Scoops

#### SORBET

mango, | blackcurrant |lemon  
3 Scoops

#### CHEESE

stilton, brie and cheddar, celery and grapes, chutney and cheese biscuits. *taylors 2010 lbv port* +£3.50

HEAD CHEF: James Davis

SERVED SUNDAYS FROM 12PM LAST BOOKING 2.30PM PLEASE NOTE  
THE RESTAURANT CLOSSES AT 4.30PM

(v) Denotes Vegetarian Dishes, (g) Denotes Gluten Free All Prices are inclusive of VAT