

S O F T L E Y S

SUNDAY LUNCH

2 COURSES £19.50 | 3 COURSES £24.50

STARTERS

ASPARAGUS

wrapped in parma ham, poached hens egg, watercress pesto.

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, apple and rocket, 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.

SEASONAL RISOTTO (v)

pea, asparagus and goats cheese risotto, rocket and cherry tomato salad.

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 lemon, rocket, shallot and white wine sauce.

LOIN OF PORK

apple and sage stuffing stock gravy, roast potatoes, apple sauce.

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.

PINEAPPLE (g)

malibu roasted pineapple, crunchy coconut and mandarin sorbet.

CRÈME BRULÉE

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

mandarin, | 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