

S O F T L E Y S

Sunday Lunch

2 COURSES £19.50 | 3 COURSES £24.50

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.

BRIE (v)
deep fried breaded brie,
with port and redcurrant jelly.

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.

GNOCCHI (v)
gnocchi with roasted squash,
spinach and goats cheese

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.

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.

PINEAPPLE (g)
malibu roasted pineapple,
crunchy coconut and mandarin sorbet.

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
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 CLOSES AT 4.30PM

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