

S O F T L E Y S

SUNDAY LUNCH

2 COURSES £29.00 | 3 COURSES £35.00

Warm Baked Bread for 2
Salted Butter
£3.50

STARTERS

Crayfish (g)

crayfish, prawn & apple cocktail,
baby gem lettuce, bloody mary sauce.

Pear Salad (g)(v)

stilton, walnut and poached pear salad,
whole grain mustard dressing.

Mushrooms (v)

button mushrooms in a creamy garlic
and red onion sauce on ciabatta.

Soup (v)

soup of the day,
warm bread roll, salted butter.

Melon (g)

wrapped in parma ham, rocket, olive oil
and balsamic dressing.

Pate

chicken liver & madeira wine pate,
ciabatta wafers, red onion chutney.

Salmon Carpaccio (g)

smoked salmon with prawns,
lemon and caper dressing.

Duck (g)

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

MAINS

Sirloin of Beef

roast sirloin of beef, traditional stock gravy,
roast potatoes and Yorkshire pudding.

Chicken Breast (g)

pan roasted chicken breast, pancetta and petit pois
cream sauce, sauteed new potatoes.

Rump of Lamb (g) +£4.50

pan roasted, charred asparagus.
rich port jus, dauphinoise potatoes.

Roast Pork

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

Salmon (g)

pan roasted salmon fillet, seafood
velouté, micro herbs on crushed new potatoes.

Linguine

mussels, clams and prawns,
garlic, lemon dill sauce, fresh parmesan.

Risotto (g)(v)

roasted butternut squash, carrot puree,
shallots, garlic and parmesan.

Wellington (v)

Mediterranean vegetable wellington,
romesco sauce, vine roasted tomatoes, basil oil and
balsamic, dauphinoise potato.

All Main Courses are served with a selection of vegetables
and Cauliflower Cheese.

A La Carte Dessert Menu Included

PLEASE NOTE ALL TABLES ARE ALLOCATED FOR 2 HOURS

SIDES

optional extras

New Potatoes	£4.50
Mashed Potatoes	£4.50
Garlic Ciabatta	£4.50
Mixed salad	£4.50
Dauphinoise	£4.50

Tomatoes, Red Onions & Basil	£4.50
Cauliflower Cheese	£4.50
Roast Potatoes	£4.50
Mixed Vegetables	£4.50
Yorkshire Pudding	£2.00