

# Sunday Lunch

## Entrees

Chicken Liver Parfait Served with Port Madeira Cognac & Orange Cinnamon Thyme Butter Icing, accompanied by toasted, buttered sourdough. With Cornichon garnish by Angela Carter Fine Dining.

Hearty Roasted Tomato and Red Pepper Soup Seasoned with thyme and basil, with a hint of chilli, served with a buttered crusty roll.

Creamy Baked Sussex Camembert Laced with fresh garlic and rosemary, served with garlic toasted sourdough and red onion marmalade.



## Main Event

### Traditional Butchers Roast

Cut from our very own Butchers Block, the finest corner-cut topside of Surrey Farm beef or Cotswolds free range corn-fed chicken, with one guest dish each week. Served with all the trimmings and seasonal vegetables.

### The Crusty Pie or Sausages

Our famous Holmansbridge pies or sausages served with creamy spring onion mash, buttered sweetcorn, greens, and lashings of our traditional meat gravy.

### Fresh from the Fields

Holmansbridge nut and mushroom roast, made with spinach, sun-dried tomatoes, Gruyère, served with all the trimmings and lashings of vegetable gravy.

Vegan option available.

## Something Sweet

### Creme Brulé

Baked sweet creamy custard with fresh vanilla, topped with crunchy cinnamon sugar, served with a fresh berry topping and brandy snap fingers.

### Traditional Boozy Rich Sherry Trifle

Layers of decadent sponge fingers, strawberry jam, fresh strawberries, custard, and whipped Chantilly cream.

### Chocolat

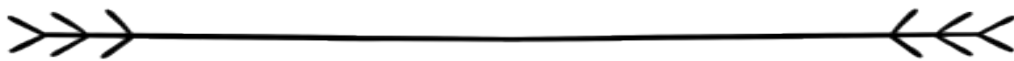
Warmed Holmansbridge chocolate brownie, topped with Maresfield Farm vanilla clotted cream ice cream.

### Crumble or Sponge

Mixed fruit crumble, pie, strudel, or sweet sponge pudding served with cream, ice cream, or hand-made rich vanilla custard.

### Raspberry & Chocolate Delice

By Angela Carter fine dining



2 course - £27

3 course - £35

Roast - £20

Corkage £5