

Sunday Lunch

12 noon to 3pm

Starters

Soup of the day

Chicken liver, brandy and chive parfait with spiced apple compote and rye toast

Sesame chicken fillets with soy pickled vegetables, honey and lime dip

Sliced smoked salmon with horseradish and chive potato salad, watercress and a lemon vinaigrette


Wild mushroom and tarragon pâté   with herb crostinis, dressed red chard

Mains

Roast rump of beef and Yorkshire pudding with seasonal vegetables, roast/mash potatoes *

Roast leg of lamb with mint sauce and seasonal vegetables, roast/mash potatoes *

Roast chicken with sage & onion stuffing and seasonal vegetables, roast/mash potatoes *

Sweet potato, spinach and sage lasagne  with garlic and goats cheese focaccia

Lincolnshire bangers & mash mashed potato topped with three Lincolnshire sausages, with seasonal vegetables and gravy *

Hunter's chicken  pan-roasted chicken breast topped with bacon, cheese and bbq sauce, with chips and salad

Warm ham hock salad with poached egg salad leaves, cherry tomatoes and sweet peppers, with balsamic dressing

Desserts

Bramley apple & blackberry crumble with lemon and vanilla custard

Salted caramel double chocolate brownie with raspberry compôte


Warm coconut rice pudding, mango and orange salad 

Blueberry and white chocolate cheesecake with blueberry purée almond praline

Espresso crème brûlée with a hazelnut biscotti

Cheeseboard with grapes, celery, Lincolnshire plum loaf and cheese biscuits

Milk chocolate fondue with marshmallows and fruit dippers

Ice cream or sorbet  (3 scoops) choice of toffee, vanilla, strawberry or chocolate ice cream and passionfruit,

lemon or raspberry sorbet

* Mini Millers-sized portions of these (for children up to age 10) are available for £6.95 (includes a scoop of ice cream for dessert) and smaller adult portions of these meals are available for £8.95.

2 COURSES £15.95 3 COURSES £18.95

Allergens? Please see reverse