

SUNDAY LUNCH MENU

2 COURSE £30 | 3 COURSE £35



TO START

SOUP OF THE DAY (v)(ve)(gf*)

Chive oil, warmed bread

SMOKED SALMON CARPACCIO (gf)(df*)

Whipped horseradish, baby beets, orange & preserved lemon

PEA PANNA COTTA (gf*)

Parma ham crisp, parmesan shards, pea gel

CHICKEN, PISTACHIO & APRICOT TERRINE (df)(gf*)

Wrapped in parma ham, grilled ciabatta, tomato chutney

GARLIC WILD MUSHROOMS (v)(gf*)

Herb cream velouté, ciabatta croutes

TO FOLLOW

All served with a panache of green vegetables

LINCOLNSHIRE BEEF (gf*) (df*)

Colcannon duchess potatoes, garlic & herb roast potatoes, roast carrot and parsnip, Yorkshire pudding, redcurrant jus

PARMA WRAPPED CHICKEN BREAST (gf*) (df*)

Colcannon duchess potatoes, garlic & herb roast potatoes, roast carrot and parsnip, Yorkshire pudding, redcurrant jus

PAN SEARED SEA TROUT (gf) (df)

Crushed fresh sweet peas, crushed new potatoes

PORK RIBEYE (gf) (df)

Bacon chilli jam, pickled onion, pomme neuf

CAULIFLOWER STEAK (gf) (df*) (v) (ve*)

Pesto pea purée topped with parsley, capers, raisins, almonds, chestnuts, chilli

PLEASE ADVISE YOUR WAITING STAFF OF ANY ALLERGENS OR DIETARY REQUIREMENTS

(v) vegetarian | (ve) vegan | (ve*) vegan on request | (gf) gluten free | (gf*) gluten free on request

(df) dairy free | (df*) dairy free on request

TO END

RHUBARB & CUSTARD (gf*)

Custard semifreddo, compressed rhubarb, rhubarb gel, homemade crumble ice cream

LEMON & PEAR SYLLABUB (gf)

BLOOD ORANGE PANNA COTTA (gf)

TRIPLE CHOCOLATE BROWNIE

Chocolate ganache, vanilla ice cream

TRIO OF HOMEMADE ICE CREAM (gf)

Choice of flavours:

Vanilla, strawberry, chocolate chip or The Dower House signature ice cream

PLEASE ADVISE YOUR WAITING STAFF OF ANY ALLERGENS OR DIETARY REQUIREMENTS

(v) vegetarian | (ve) vegan | (ve*) vegan on request | (gf) gluten free | (gf*) gluten free on request

(df) dairy free | (df*) dairy free on request