

**Sunday Lunch Menu 12-3pm**

Soup of the Day with Warm Bread (v)

King Prawn Cocktail with Avocado & Fennel Salad with Marie Rose Sauce

Duck Liver Parfait with Confit Leg Croquette, Plum Chutney and Toasted Sourdough

Breaded Guernsey Brie with our own Cranberry Sauce (v)

Potted Salmon with Walnut Toast and a Preserved Lemon & Watercress Salad

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Roast Rib of Beef with a Yorkshire Pudding, Horseradish Cream & all the Trimmings

Roast Leg of Spring Lamb with Mint Sauce, Roast Potatoes, Roast Veg and Gravy

Whole Baked Local Lemon Sole, Jersey Royal Potatoes, Green Beans and Crispy Caper Butter

Wild Mushroom & Goats Cheese Filo Tart with Sautéed Potatoes and a Rocket & Pine Nut Salad (v)

Chicken, Ham Hock and Leek Pie with Hand Cut Chips and Mixed Seasonal Veg

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Sticky Toffee Pudding with Toffee Sauce and Clotted Cream

Lemon Tart with Raspberry Sorbet

“Rockmount Mess”- Stewed Berry Compote with Whipped Guernsey Cream, Meringue and Fresh Berries

Selection of Local + British Cheese, Grapes, Celery + Biscuits

Cheese Board with Grapes, Celery, Crackers & Homemade Chutney (GFO)

Homemade Ice Creams or Sorbets served with Shortbread Biscuit

Ice Creams: Vanilla Bean, Chocolate, Raspberry Ripple, White Chocolate, Cookie Dough, Salted Caramel, Fresh Mint & Dark Chocolate, Banana, Toffee

Sorbet: Raspberry, Mango, Lemon & Yoghurt, Strawberry

**2 Courses for £ 15.95**

**3 Courses for £ 18.95**

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