

Sunday Lunch Menu *The Lemon Tree*

RESTAURANT WITH ROOMS



Served every Sunday 11:30am to 5:30pm

Appetisers

Artisan Bread Olive Oil & Balsamic Vinegar	£3.95
Marinated Olives (v) (g)	£3.25
Grilled Garlic Ciabatta (v)	£3.25

Starters

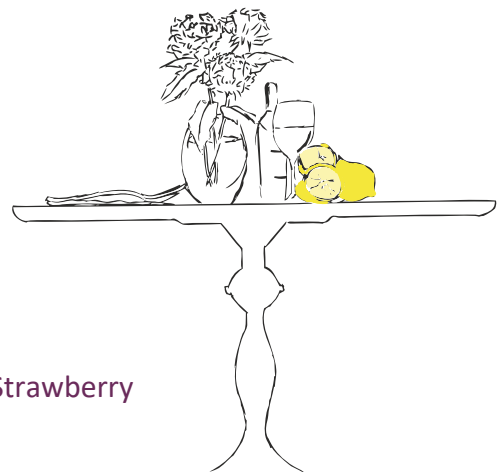
- Homemade Soup (v)** Warm Mini Loaf
- Tomato & Butternut Squash Press.** Balsamic Syrup & Toasted Rye Bread
- Ham Hock Ballotine** Piccalilli Puree, Mini Loaf & Baby Gherkin Salad
- Goats Cheese Crostin (v)** Balsamic Cherry Tomatoes & Pesto Ciabatta
- Gin & Cucumber Cured Salmon** Cucumber Balls, Lemon Mayo & Walnut Loaf
- Braised Pigs Cheeks (g)** Duo of Beetroot 'Jones Butchers' Black Pudding & Endive Salad

Mains

- Chef's Roast of the Day** Roast Potatoes, Selection of Seasonal Vegetables & Gravy
- Traditional Roast Beef** Yorkshire Pudding, Roast Potatoes, Selection of Seasonal Vegetables & Gravy
- Salmon Fillet** Butternut Squash Puree, Sauteed Potatoes, Tenderstem Broccoli & Salsa Verde
- Roasted Cod Loin (g)** Buttered Mash Potato, Creamed Cabbage, Bacon & Pistachio Sauce
- Tomato, Chick Pea & Cauliflower Tagine (v)** Ras El Hanout Cous Cous
- Mushroom, Cranberry & Brie Wellington,** Roasted New Potatoes & Watercress Salad

Desserts

- Sticky Toffee Pudding (g)** Butterscotch Sauce & Vanilla Ice Cream
- Blood Orange Tart** Dark Chocolate Soil & Clotted Cream
- Banoffee Cheesecake** Glazed Bananas & Toffee Ice Cream
- Chocolate Brownie** Raspberry & White Chocolate Ice Cream
- Red Wine Pear Brulee** Poppy Seed Shortbread
- Ice Cream Selection (v)** (3 Scoops) Brandy Snap Crisp
Choose from Vanilla Pod, Honeycomb, Mint Choc Chip, Chocolate or Strawberry
SORBET: Raspberry or Champagne



Two Courses £16.50

Three Courses £19.50

(v) Vegetarian, (g) Gluten Free
All dishes are prepared to order using fresh local produce

If you have any special dietary requirements please inform the waiting staff

