

S O F T L E Y S

Sunday Lunch

2 COURSES £19.50 | 3 COURSES £24.50

STARTERS

MUSHROOMS

ciabatta crouton, button mushrooms, red onion and garlic sauce.

SOUP

warm bread roll, salted butter.
(2 choices)

MELON (g)

wrapped in parma ham, rocket salad, olive oil and balsamic syrup.

GOATS CHEESE (v)

deep fried breaded goats cheese, beetroot chutney, honey dressing.

PATE

stilton and walnut pate, melba toast, red onion chutney.

CRAYFISH (g)

prawn, crayfish and apple cocktail, marie rose sauce, chiffonade of iceberg lettuce.

MAINS

BEEF

roast sirloin of beef, traditional stock gravy, roasted potatoes and Yorkshire pudding.

LAMB

roasted leg of lamb, red wine and rosemary gravy, roast potatoes and apricot stuffing.

BUTTERNUT SQUASH (v)

roasted tart, parmesan & pine kernels, red pepper coulis & basil pesto, Dauphinoise.

SEA BASS (g)

sauce vierge, capers, lemon olive oil, basil and tomato, dill mash.

CHICKEN

wrapped in pancetta, dauphinoise, mushroom and madeira wine cream sauce.

LINGUINE

mussels, clams and prawns, creamy garlic, chilli, tomato and vermouth Sauce.

ALL MAINS ARE SERVED WITH VEGETABLES

BUTTERED SPINACH £3.00

MASHED POTATO £3.00

DAUPHINOISE £3.00

NEW POTATOES £3.00

PLEASE SEE DESSERT MENU

HEAD CHEF: James Davis

SERVED SUNDAYS FROM 12PM LAST BOOKING 2.30PM PLEASE NOTE THE RESTAURANT CLOSSES AT 4.30PM

(v) Denotes Vegetarian Dishes, (g) Denotes Gluten Free All Prices are inclusive of VAT