



Slunch Menu

15th May 2022

Roasted Butternut Squash and Apple soup (V, VG)

Served with garlic butter Crostini (optional)

Szechuan Chicken Bang Bang (Cold dish)

peanut butter, oyster sauce, hoisin, sesame seeds

Scallops and Black Pudding

Served with lemon soy mayo

Cajun Lime Prawns 'Camarones Gratinandos'

Cajun prawns, creamy avocado, cucumber, and parmesan shavings

Mediterranean Style Zucchini Fritters (V, VG)

with tzatziki and sweet chili dipping sauce

THE INN Sunday Roast

Choice of Roasts Beef or Turkey

Yorkshire pudding, roast potatoes, seasonal vegetables, and homemade gravy

Buttermilk Southern Fried Chicken breast

French Fries, baked beans, and Coleslaw salads

Beef Roast Crock Pot

Slow braised beef in red wine reduction topped with gremolata

Roast Herb Crusted Rack of Lamb

Hasselback pancetta potatoes, mint yogurt sauce, grilled vegetables

Chicken Tikka Masala

Chicken marinated in authentic yoghurt tikka masala, skewered grilled served with creamy masala sauce

Sea Food 'Mariscos al Ajillo'

grilled prawns, scallops and cream garlic wine sauce, rustic bread, and Latin style rice

Confit Salmon with golden romesco

Grilled salmon, hasselback pancetta potatoes, Vichy carrots and romesco sauce

Sea Bass

Hasselback potatoes, vegetables, and chive velouté

Penne alla Norma (V, VG)

Sicilian-style pasta with egg plant, marinara basil sauce

Aloo Gobi Matar Masala (V, VG)

Crispy golden potatoes, cauliflower and sweet peas in curried sauce served with flat bread, poppadoms and lemon cilantro rice

Choice of Chef's Homemade Desserts

or Cheese Board (Supplement £4)

Two courses £23.00 Three courses £27.50