

THE CAPTAIN'S TABLE

SUNDAY LUNCH – 08 JANUARY, 2016

TWO COURSES ... 22

THREE COURSES ... 27

TO START

SMOKED SALMON

Avocado and prawn salad

CHICKEN LIVER PARFAIT

Fig chutney and toasted bread

SOUP OF THE DAY

French onion

TIGER PRAWN AND SQUID TEMPURA

Sweet chilli dip

GOATS CHEESE BRUSCHETTA

Onion compote and Parma ham

TO FOLLOW

ROAST SIRLOIN OF BEEF

Roasted Maris Pipers, Yorkshire pudding, cauliflower cheese, vegetables, gravy

ROAST LOIN OF PORK

Roasted Maris Pipers, stuffing, vegetables, gravy

ESCALOPES OF CHICKEN AND PORK

Tunworth and bacon, mushroom sauce, cabbage, Duchess potato

FISH MEDLEY

Vegetable stir fry, Thai spiced sauce, coconut pilaf

ROAST LOCAL MALLARD

Braised red cabbage, Griottine cherry sauce, roast Maris Piper

ROCAMADOUR, TOMATO AND PESTO TART

Spinach strudel, creamed leeks, spring onion champ, fries

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TO FINISH

CHOCOLATE TART

White chocolate mousse

CRÈME CARAMEL

Fruit compote

LOCAL & FRENCH CHEESE

Crisp crackers, chutney

As above, with Grahams 10 year old tawny port (50ml) ... add 4.8

HOMEMADE ICE CREAM & SORBET

Brandy snap basket

BREAD AND BUTTER PUDDING

Custard

BLACK MUSCAT DESSERT WINE | CALIFORNIA (50ml) ... 3.5

FIN

LIQUEUR COFFEE ... 7

ESPRESSO ... 2

MACCHIATO ... 2

ESPRESSO DOPPIO ... 3

MACCHIATO DOPPIO ... 3

CAPPUCCINO ... 3.5

LATTE ... 3.5

AMERICANO ... 3

FLAT WHITE ... 3

HOT CHOCOLATE ... 3.5

POT OF LOOSE LEAF TEA ... 3.5

English breakfast, Earl Grey & blueflower,
green tea sencha, peppermint or red berry

PLEASE INFORM US WHEN YOU ORDER IF YOU
HAVE ANY DIETARY REQUIREMENTS