

SAMPLE MENU
Menu items change weekly with
seasonal produce

The Winery

SUNDAY LUNCH MENU

TWO COURSES 14.50 | THREE COURSES 16.95
AVAILABLE ALL DAY SUNDAY FROM 12 NOON

TO START

HOMEMADE SOUP OF THE DAY VG
crusty French baguette | butter

**POTTED CHICKEN LIVER AND
DRAMBUIE PARFAIT G**
homemade apple chutney | toasted brioche

**HONEY GLAZED GOATS CHEESE
CROUSTADE VG**
dressed rocket salad

SLOW ROASTED BELLY PORK G
homemade apple chutney | crispy crackling

THE WINERY SLAB
Can't decide? Then share for two...
2.50 supplement per person

PRAWN COCKTAIL G
paprika marie rose sauce
malted brown bloomer

slow roasted belly pork | goats cheese croustade
chicken liver & Drambuie parfait | prawn cocktail
apple chutney | dressed leaves | French baguette

MAINS

ROAST SIRLOIN OF BEEF G 2.00 supplement
braised onions | Yorkshire pudding | roast potatoes | red wine & Madeira gravy

THICK CUT PORK LOIN G
apple sauce | Yorkshire pudding | roast potatoes | red wine & Madeira gravy

SEARED SEA BREAM FILLETS G
roasted new potatoes | sautéed spinach & cabbage | prawn, lemon & white wine sauce

TAGLIATELLE PUTTANESCA V
Grana Padano shaves | pea shoot salad | garlic bread

'TAYLORS COUNTRY' AWARD WINNING SAUSAGE AND MASH
champ mash | caramelised red onion gravy

All of our Sunday Lunches come with family service vegetables and extra gravy
spring cabbage | honey roasted parsnips | honey roasted carrots | steamed new potatoes

DESSERTS

MIXED BERRY ETON MESS VG
raspberry coulis | crushed meringue

WARM CHOCOLATE BROWNIE V
hazelnut praline | chocolate ice cream

STICKY TOFFEE PUDDING V
butterscotch sauce | vanilla ice cream

DUO OF MANGO & RASPBERRY SORBET V
toasted meringue | chocolate crunch

CHEESE PLATE G 1.50 supplement
Today's selection of artisan cheeses | crackers
homemade chutney | celery | grapes