

THE
GRANARY
Brasserie

SUNDAY LUNCH MENU

Nibbles all £3

Marinated olives
Homemade parmesan cheese straws

Homemade bread board, olive oil, balsamic
Honey and chilli spiced nuts

Starters

Homemade soup of the day, crusty bread
Pan fried mackerel, apple, cucumber, radish salad
Chicken and apricot terrine, red onion marmalade, Parma ham crisps
Blue cheese parfait, beetroot puree, sourdough croute, rocket

Main courses

12 hour roast sirloin of beef, Yorkshire pudding, roast potatoes, seasonal vegetables, pan gravy
(£2.00 supplement)

Roasted pork belly, roast potatoes, seasonal vegetables, apple sauce, pan gravy

Pan fried fillet of cod, saffron potatoes, samphire, crab bisque

Root vegetable and truffle cream pie, seasonal vegetables, leek and almond sauce (Ve)

Desserts

Milk chocolate cheesecake, white chocolate sauce, vanilla ice cream
Apricot frangipane tart, apple puree, cinnamon ice cream
Sticky fig pudding, salted caramel sauce, clotted cream ice cream
Selection of local cheeses, red onion marmalade, artisan crackers (£3.00 supplement)
Selection of ice creams and sorbets

Two-courses £19
Three courses £24