

HIBOU BLANC

SUNDAY LUNCH



PROVENCAL FISH SOUP
Rouille, gruyere, croutons

PRAWN COCKTAIL
Baby gem, avocado, buttered brown bread

NORTH SEA FISHCAKE
Herb mayonnaise, lemon

FARMHOUSE TERRINE
Stone fruit chutney, sourdough

BURRATA MOZZARELLA (V)
Marinated tomatoes, black olives, basil



ROAST MEATS

All served with roast potato, mashed potato, roast carrot, Yorkshire pudding, seasonal greens and
gravy

ROAST RUMP OF BEEF
creamed horseradish

ROAST LEG OF LAMB
mint jelly

ROAST LOIN OF PORK
apple sauce, crackling

ROAST BREAST OF HERB FED CHICKEN
apricot and thyme stuffing

BEER BATTERED COD SERVED WITH TRIPLE COOKED CHIPS
crushed peas, tartare sauce

DOUBLE BAKED CHEESE SOUFFLE (V)
Leeks, mushrooms, parmesan cream, large green salad



PAIN PERDU

Roast peaches, flaked almond, Chantilly Salted Caramel

PROFITEROLES
Chocolate sauce, pistachios, hazelnut

LEMON POSSET
Strawberry compote, basil, shortbread

SELECTION OF FINE BRITISH CHEESE
Orchard fruit chutney, fruit and nut crackers, grapes

2 COURSES £30

3 COURSES £35