

## Garage Sunday Lunch Menu

### Appetizers

<b>Chef's Seasonal Soup</b> (v) Crusty Breads and Butter	£6.00
<b>Caesar Salad with Panko crumbed Chicken Thigh Croquettes</b> Chicken Croquettes   dressed Romaine Lettuce   Anchovy Fillets   Pecorino Shavings	£7.25
<b>Ham Hock Terrine</b> Pea crusted Pressed Ham Hock   Garden Pea & Mint Puree   soft Quail Egg   Croutes	£7.00
<b>British Heritage Tomato Salad</b> Dressed Heritage Tomatoes   Tomato Essence jelly   Baby Mozzarella Arancini	£6.75
<b>Seared Cornish Mackerel Fillet</b> Beetroot salad   Horseradish dressing   Micro Watercress   Frisse Endive Lettuce   Chive Oil	£7.00
<b>Fragrant Beef Tacos</b> Slow Cooked Aromatic Beef   Crisp Floured Tortillas   Pickled Red Cabbage   Avocado Puree	£8.00

### Mains

<b>Roast Sirloin of Beef</b>	£14.95
<b>Roast Leg of Lamb</b>	£14.95
<b>Roast Free Range Chicken Breast</b>	£12.95
<b>Slow Cooked Belly of Pork</b>	£14.95
All served with Roast Potatoes, Market Fresh Vegetables Yorkshire Pudding and Home Made Gravy	
<b>Pan Roasted Salmon Supreme</b>	£16.00
Baby Gem Lettuce   New Season Baby Potatoes   Pea and Broad Bean Salad Citrus Salsa Verde	
<b>Spiced Beetroot &amp; Feta Tart</b> (v)	£14.00
Roasted Carrot   Pomegranate   Tomato   Quinoa Salad   Tahini Dressing	

### Desserts

<b>Custard Tart</b> served with Gooseberry & Ginger Beer Sorbet	£6.50
<b>Honey Brulee</b> served with Shortbread Biscuit, Honeycomb, Caramel Popcorn, Lemon Macaroon	£7.00
<b>Chocolate Parfait</b> served with Chocolate soil crumb, Cherry and Vanilla compote, Yoghurt Sorbet	£6.50
<b>Passion Fruit Panna Cotta</b> served with a Pistachio Tuille Biscuit and Passion Fruit Jelly	£6.00
<b>Mini Pavlova</b> Strawberry Meringue, Lemon Sorbet, Strawberries and Almond Praline	£6.00
<b>Ice Cream Selection</b> Please ask for our current flavours...	£6.00
<b>Cheese Board</b> Quickie's Vintage Cheddar; Barkam Blue; Fleur de Maquis; Brillat-Savarin with Truffles Peters Yard Sourdough Crackers , Green Grapes , Walnut Halves , Tomato & Chilli Jam	£9.00