



Garage Sunday Lunch Menu

Appetizers

Chef's Seasonal Soup (v) Crusty Breads and Butter	£6.00
Line Caught Mackerel Pickled Vegetables and Lemon Crème Fraiche	£7.00
Chicken & Ham Terrine with Soused Girolles Tarragon Mayonnaise and Honey Mustard Dressing served with Toasted Sourdough	£7.50
Roasted Chicory with Walnuts Pear and Escarole Salad with Blue Cheese Dressing	£6.75
Chestnut, Portabello & Girolle Mushrooms on Toasted Caramelised Onion Bread with Truffle Butter	£8.00
Fragrant Beef Tacos Slow Cooked Aromatic Beef, Crisp Floured Tortillas, Pickled Red Cabbage, Avocado Puree	£8.00

Mains

Roast Sirloin of Beef	£14.95
Roast Leg of Lamb	£14.95
Roast Free Range Chicken Breast	£12.95
Slow Cooked Belly of Pork All served with Roast Potatoes, Market Fresh Vegetables Yorkshire Pudding and Home Made Gravy	£14.95
Chicken & Prawn Laksa Aromatic Malay Curry with Noodles, Coriander, Beansprouts, Chillies and a Soft Boiled Egg	£18.00
Monkfish with a Picante Chorizo Crust served with a Spiced Haricot Bean Cassoulet	£18.50
Roasted Sweet Potato, Onion and Goats Cheese Tart Creamed Polenta and Sautéed Tenderstem Broccoli	£15.00

Desserts

Espresso Coffee Crème Brûlée served with Candied Walnuts and All Butter Shortbread	£7.50
Sticky Toffee Pudding with Butterscotch Sauce served with Vanilla Ice Cream	£6.50
Blackberry Parfait served with Honeycomb and Apple Sponge	£7.00
Bitter Chocolate Malt Tart served with Gingerbread Ice-cream	£7.00
Apple Tart Tatin served with Vanilla Mascarpone	£7.50
Ice Cream Selection Please ask for our current flavours...	£6.00
Chocolate Brownie with Caramel Sauce, Vanilla Ice-cream and Honeycomb pieces	£6.50
Cheese Board Artisan English Cheeses, Sourdough Crackers, Grapes, Walnut Halves, Tomato & Chilli Jam	£9.00