

Willington Hall

Sunday Lunch

Starters

Soup	5.75
Handmade soft white roll topped with seeds and spices	
Mushrooms	6.50
Madeira, mushrooms and tarragon toasted sourdough	
Tarte Tatin	6.25
Red onions cooked slowly in red wine, port & honey in a puffed pastry tart with a goat's cheese crottin	
Chicken Terrine	6.95
Chicken and duck terrine, red onion jam, crispy bread, dressed baby leaf salad (sf/df)	
Salmon	9.00
Smoked salmon platter with lemon and black pepper	

Mains

Roast Leg of Lamb	14.50	
Served with roast potatoes, bashed root vegetables, seasonal vegetables & a Yorkshire pudding		
Roast Sirloin of Beef	13.95	
Served with roast potatoes, bashed root vegetables, seasonal vegetables & a Yorkshire pudding		
Pistachio, Lentil & Apricot	11.75	
Nut loaf, served with roast potatoes, bashed root vegetables, seasonal vegetables & a Yorkshire pudding		
Sole	13.95	
Grilled fillet of lemon sole, with steamed mussels and samphire, sautéed potatoes, fine beans & lemon cream		
Steaks off the Grill		
10oz Ribeye - 23.50	8oz Sirloin - 19.50	8oz Fillet - 27.00

Desserts

Cheesecake	6.50
Jonny's famous cheesecake & sorbet (ask for today's flavour)	
Rhubarb	6.75
Classic forced rhubarb crumble with stem ginger ice-cream	
Brownie	6.75
Warm peanut butter and chocolate brownie, white chocolate sauce, salted caramel ice-cream	
Caramel	6.75
Classic crème caramel with double cream	
Mousse	6.65
Chocolate and coconut mousse, baked pineapple, vanilla syrup (VV/GF)	
Ice-Cream	5.50
A selection of Cheshire Farm Ice-Cream - three scoops	
Cheese	7.95
Selection of three cheeses, crackers, chutney, celery & grapes	