

**Sample Sunday Lunch Menu**

**Changed Weekly**

*Toasted Goats Cheese, Walnut Crumb, Marinated Cherry Tomato Salad*

*Cley Smoke House Salmon Mousse, Treacle Loaf, Cucumber*

*Terrine of Ham Hock, Hazelnut, Pickled Pear, Seed Mustard Dressing*

*Double Baked Smoked Haddock Soufflé, Yoghurt Dressing*

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*Grilled Fillet of Sea Bass, Fennel, Vanilla & Brown Shrimp Chowder*

*Slow Cooked Belly of Dingly Dell Pork, Braised Lentils, Pak Choi,  
Ginger, Chilli & Sesame*

*Roast Sirloin of Beef, Yorkshire Pudding, Roasted Roots, Red Wine, Horseradish*

*Roasted Breast of Free Range Chicken, Smoked Mash, Bacon, Shallots, Sprout Tops*

*Chickpea Falafel, Turkish Aubergine, Fine Bean Salad, Carrot, Orange Oil*

\*\*\* "The Old Beams Classic! A dish from the heydeys of the 60's and 70's" \*\*\*

*Veal Holstein: Escalope of Veal, Herb Crumb, Fried Free Range Egg,  
Anchovy, Caper Butter (£2.95 supplement).*

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*Iced Peanut Butter Parfait, Caramel, Chocolate, Salted Peanuts*

*Warm Bramley Apple Cake, Honey Porter Ice Cream*

*Chocolate Brownie Sundae, Vanilla & Espresso Ice Creams*

*Double Cream Rice Pudding, Brulée, Kirsch Cherries*

*Local Cheese, Biscuits, Celery*

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*Coffee*

*£25.00pp*