



## Sunday Lunch

### Starters

Confit duck leg Ballantine with chicory chutney, orange gel, fennel and rum soaked raisin salad	£7.50
Garlic king prawns on sweetcorn and sun blushed tomatoes with a coconut broth	£7
Halloumi fries with a sweet chilli sauce	£6

### Mains

#### Roasts:

Local beef topside, confit duck leg, chicken breast or vegetarian.

Served with roast potatoes, roast vegetables, Yorkshire pudding, carrot & swede puree, red cabbage, mixed greens and gravy £13

Ashill burger – bbq pulled beef burger in a brioche bun filled with garlic mayo, tomato chutney, gherkins and leaf with hand cut chips and red slaw £12

Ashill veggie burger – crispy halloumi in a brioche bun filled with garlic mayo, tomato chutney, gherkins and leaf with hand cut chips and red slaw £11

Beer battered hake fillet with hand cut chips, garden peas and tartare sauce £12

Mushroom bolognaise tossed through linguine topped with fresh rocket and parmesan served with garlic bread £12

### Desserts

Raspberry & prosecco posset served with shortbread biscuit £6

Trio of profiteroles – mint choc chip, dark chocolate & Cointreau, strawberry & white chocolate £6

Strawberry Eton mess with berry ice cream £6