



BAILIFFGATE HOTEL

SUNDAY LUNCH

SAMPLE MENU

THREE COURSE £35 | TWO COURSE £29

TO START

Confit duck, thyme and roast garlic terrine, toasted brioche, prune chutney

Deep fried potato cake, slow cooked brisket, salsa verde

Buttered English asparagus, crispy poached egg, béarnaise sauce 

French onion soup, Gruyère cheese and sourdough crouton 

MAINS

Roast dry-aged sirloin of locally sourced beef, Yorkshire pudding,
roasting juices gravy

Pan-seared black bream, pink fir sauté, artichokes, lemon

Spiced lentil and paneer dahl, hazelnut crumble, roast garlic flatbread 

Roast leg of new season lamb, minted pea and puy lentil gravy

TO FINISH


Hot sticky toffee pudding, date ice cream, caramelised banana

Rhubarb and ginger trifle, orange madeleines

Dark chocolate mousse, candied pistachios, honeycomb

Artisan cheeses, caramelised onion chutney, crackers

ADDITIONAL INFORMATION

Please inform your server of any allergies or dietary requirements before ordering. While we take all reasonable steps to avoid cross-contamination, we cannot guarantee that any of our dishes are completely free from allergens.  Vegetarian

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT.