

Sunday Lunch

Two courses 29.95
Three courses 35.95

Downham Hall

Starters

Chicken liver pâté with red onion chutney, cider gel, crispy chicken skin, brioche

Poached smoked salmon with textures of heritage cauliflower

Glazed pulled pork with pickled shallots, celery remoulade, baby gem and blue cheese salad

Pea and romaine lettuce soup with confit hens yolk

Mains

Roast sirloin of beef with Yorkshire pudding stuffed with braised shin, roast potatoes, locally sourced vegetables (*our beef is served pink please notify your waiting staff if you would like it well done*)

Local lamb with crushed violet potatoes, globe artichoke, tomato and caper sauce

Whole Dover sole Meunière with pomme purée, lemon, spinach

Toasted spelt (risotto) with roasted hen of the woods mushroom, summer truffle pesto

Add roast potatoes 5.00 per portion

Desserts

Tahitian vanilla panna cotta with Kentish cherries, lemon madeleine

Chocolate fondant with Dulce chocolate spiced biscuit (*minimum of 10 minutes to cook*)

Eton mess with English strawberries, vanilla, mascarpone

Cheese plate with crackers, condiments

Children's Menu

Two courses 15.95
Three courses 20.95

Starters

Pea and romaine lettuce soup with confit hens yolk

Monkfish (scampi) with lemon mayonnaise

Mains

Roast sirloin beef with roast potatoes, Yorkshire pudding and vegetables

Sausage & mash with onion gravy

Desserts

Chocolate brownie with ice cream of choice

Ice cream (two scoops)

Sunday Lunch

Please be advised that a 10% service charge will be added to your bill.

For special dietary requirements or allergy information, please speak with our staff before ordering.

Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environment.

