



Sunday Lunch

Orles Barn Bloody Mary

Pour a measure of vodka over ice; add a few drops of Tabasco and two or three turns of Worcestershire sauce, add a good pinch of celery salt and a few twists of pepper. Squeeze a wedge of fresh lemon and top with tomato juice. For a real kick, add horseradish!

£4.50

Champagne by the glass....£5.00

Ciabatta & Marinated Olives to share - £3.50

Starters

Homemade Pea & Parmesan Tart

Beef Tomato & Buffalo Mozzarella Salad with fresh basil & balsamic glaze

Homemade Soup of the Day, lovely & warming served with hot crusty bread

Mains

Herefordshire Topside of Beef with Yorkshire Pudding and creamed horseradish

Buckholt Farm Roast Lamb with fresh mint sauce

Springfield Farm Chicken & Leek Pie with short crust pastry

Orles Barn Fish Pie with salmon fillet, cod & smoked haddock

All Main Courses are served with crisp, roast potatoes and a selection of vegetables

Dessert

Homemade Treacle Tart with hot custard

Bailey's Bread & Butter Pudding with thick double cream

Panna Cotta with a raspberry coulis

Two Courses £13.50

Three Courses £16.50