

The Sparrowhawk July's Sunday Table d'hôte

Homemade soup of the day with Whiteside's bread
Seared chilli rubbed squid salad with a sweet chilli dressing
Smooth chicken liver parfait with ciabatta toasts & spiced
chutney

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Slow roast topside of beef with roast potatoes, Yorkshire
pudding, seasonal vegetables & real roast beef gravy
Pan roast salmon, crushed Jersey royals, fine beans & a soft
herb hollandaise

Risotto of summer vegetables with rocket & parmesan
shavings

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Apple & pear crumble with fresh egg custard

Selection of homemade ice creams

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Three courses £15.95

Two Courses £12.95