

TWINE

Sample Sunday Lunch menu

Bread

Home-made selection of bread, lightly salted Lincolnshire Poacher butter

Starters

Ansty Prawn Cocktail, mixed prawns, chilli seafood sauce

Soup of the Day

Chicken Mosaic, fig chutney, granny smith apple, sweet wine jelly, warm malt loaf

Sand Carrot, Salt baked, satay puree, dukkah, coriander, salted candied peanuts

Mains

with family style service of vegetables for roasts

Roasted sirloin of beef, served with Yorkshire pudding,

Seasonal vegetables, roast potatoes, cauliflower cheese and a red wine jus

Roast of the Day, served with Yorkshire pudding,

Seasonal vegetables, roast potatoes, cauliflower cheese and a red wine jus

French Trimmed Chicken breast, apricot and Rosemary stuffing, Yorkshire pudding,

Seasonal vegetables, roast potatoes, cauliflower cheese and a red wine jus

Cornish Cod, St Austell Bay mussels, leek, coastal herbs, chive vermouth sauce

Spiced roasted cauliflower, spiced lentils, caper and raisin puree, fruity curry sauce

Desserts

Traditional treacle tart, malt ice cream, mascarpone mousse

Rhubarb and custard Knickerbocker glory

Ansty sticky toffee, toffee sauce, clotted cream

British Cheese Board, pink pepper apple marmalade, celery Neils yard crackers

(Supplement £4)

Selection of Ice Cream and Sorbet

French Press coffee or choice of tea and petits fours £5

Two Course Lunch £35 per person

Three Course Lunch £45 per person

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order. A discretionary service charge of 10% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.