

Corner House Sunday Menu

Starters

Garlic Wild Mushrooms

Toasted Ciabatta, Truffle Oil (VG) £8.95

Ham and Cheese Beignets Dijonnaise

Provençal Sauce, Rocket £8.95

Comte Cheese Souffle

Apple & Walnut Salad (V) £8.95

French Onion Soup

Gruyere Crouton £9.25

Sauteed Tiger Prawns in Garlic & Parsley Butter

Toasted Ciabatta, Watercress £9.25

Main Course

Roast Loin of Pork

Apple Sauce, Crackling, Yorkshire Pudding, Red Wine Gravy £17

Traditional Roast Sirloin of Beef

Yorkshire Pudding, Red Wine Gravy £18

Served with Roast Potatoes, Carrots, Parsnips, Braised Red Cabbage

Fillet of Seabass

Potato & Fennel Gratin, Prawn Velouté £18

Moules Marinière

Ciabatta Bread & Salted Fries £14.95

Roasted Butternut Squash, Red Pepper & Spinach Crêpes

Roasted Hazelnuts, Provençal Sauce (VG) £14.95

For the table - Seasonal Vegetables & Cauliflower Cheese

Desserts

Vanilla Crème Brûlée

Shortbread Biscuit £7.95

Double Chocolate Brownie

Chocolate Sauce, Vanilla Ice Cream £7.95

Apple Crumble

Vanilla Crème Anglaise £7.95

French Cheeseboard

Comte, Reblochon, Blue D'Auvergne, French Gruyère

Select 3 cheeses £10.95

Ice Cream & Sorbet - 3 Scoops £7.95

Vanilla / Chocolate / Rum & Raisin Ice Cream or Mango / Lemon / Raspberry Sorbet

A discretionary 10% service charge will be added to your bill. All gratuities go to our staff

Disclaimer: Our kitchen is NOT an allergy-free kitchen. While we cannot guarantee that any of our dishes are free from food allergens we take food allergy safety seriously. We cannot always accommodate a dietary restriction, but we do our very best to help you make informed ordering decisions.

If you have any food allergies or food intolerances, please ask a member of waiting staff about the ingredients in meals before placing your order.

Dishes may contain nut/nut derivatives. Fish dishes may contain bones.