

SUNDAY LUNCH MENU

Two Courses – 32.00 Three Courses – 39.50

Young Diners Two Courses – 16.00 Three Courses – 20.00

STARTERS

Cream of Mushroom Soup with Thyme, home-made Bread and Butter (V)
Baked Goats Cheese Tart with Bramley Apple and Beetroot Chutney V
Red Mullet with Garden Pea Puree, Chorizo Crumb and spiced Pimento

MAINS

~ All Main Courses are served with Roast Potatoes and Seasonal Vegetables ~

Roast Sirloin of Beef, Rosemary Gravy and Yorkshire Pudding
Rump of Lamb, oven-roasted with Garden Herbs and Dauphinoise Potatoes
Oven-roasted Chicken Supreme with creamed Leeks and smoked Pancetta
Mille-Feuille of Garlic Mushrooms, Spinach, Chickpeas and Mustard Seed Velouté
Pan-seared Fillet of Salmon with Parmesan Herb Crust and Confit Cherry Tomatoes

DESSERTS

Sticky Toffee and Date Pudding with Butterscotch Sauce and Vanilla Bean Ice Cream
Dark Belgian Chocolate Brownie with Salted Caramel Ice Cream
Coconut Panna Cotta with Chantilly Cream and Raspberry Compote
Selection of Artisan Cheeses with Fruit Chutney, Celery and Biscuits

FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. We are more than happy to help and find alternatives if required. While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are totally free from allergens.