

Sunday Lunch Menu

Two Courses – 34.00 Three Courses – 42.00

YOUNG DINERS Two Courses – 17.00 Three Courses – 22.00

STARTERS

Roasted Vine Tomato and Red Pepper Soup with Basil Pesto, home-made Bread and Butter V
Baked Filo Goats Cheese Parcel with Apple Beetroot Chutney and candied Walnuts V
Honey and Sesame glazed Chicken Skewer with Pak Choi and Beansprout Salad
Pan-seared Red Snapper and Cajun King Prawns with Saffron Risotto and Roquette Pesto

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 Garlic Cream Mushrooms and Smoked Pancetta
Pan-seared Fillet of Salmon with Atlantic Prawns, Tomato and Shellfish Butter Sauce
Potato Gnocchi with roasted Halloumi, Spinach, Piquillo Peppers and Romesco Dressing V

DESSERTS

Yorkshire Parkin with Spiced Rum Toffee Sauce and Vanilla Bean Ice Cream
Vanilla Crème Brûlée with Morello Cherries and Amaretti Biscuits
Dark Belgian Chocolate Brownie with White Chocolate Chip Ice Cream
Selection of Artisan Cheeses with Tomato Chutney, Celery, Grapes 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.