

Sunday Lunch Menu

Two Courses – 34.00 Three Courses – 42.00

YOUNG DINERS Two Courses – 17.00 Three Courses – 22.00

STARTERS

Cream of Wild Mushroom Soup with Basil Pesto V

Baked Filo Goats Cheese Parcel with Ginger spiced Apricot Chutney V

Wasabi Horseradish Mousse with Beetroot and Black Pepper candied Cashew Nuts

Pan-seared Red Snapper with Garden Pea Puree, Tempura King Prawns and Pepper Confit

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 Mustard Seed Leeks and Black Pudding

Fillet of Salmon with Parmesan Herb Crust, Confit Tomatoes and Shellfish Butter Sauce

Chickpea Blinis with curried Sweet Potato, Spinach and Biquinho Peppers V

DESSERTS

Sticky Toffee and Date Pudding with Butterscotch Sauce and Vanilla Bean Ice Cream

Belgian Chocolate Brownie with salted Caramel and Honeycomb Ice Cream

Vanilla Crème Brûlée with Morello Cherries and Almond Shortbread Biscuits

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.