

Sunday Lunch Menu

Two Courses – 34.00 Three Courses – 42.00

YOUNG DINERS Two Courses – 17.00 Three Courses – 22.00

STARTERS

Cream of White Onion Soup with Chive Crème Fraiche V
Baked Filo Goats Cheese Parcel with Bramley Apple and Beetroot Chutney V
Truffles of Chicken Liver Parfait with Walnuts, Cranberries and Orange Coulis
Tempura King Prawns with Pak Choi and Beansprout Salad in Wasabi Soy Dressing

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 Ratatouille, spiced Chorizo and Basil Pesto
Pan-seared Fillet of Hake with Scallops, Tomato and Caper Beurre Noisette
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 Amaretti 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.