

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 Chives and Garlic Herb Croutons V
Baked Goats Cheese in Filo Pastry with Ginger spiced Apricot Chutney V
Braised Pigs Cheek with Sauerkraut, Crispy Onions and Potato Mousseline
Tandoori spiced Sea Bass and King Prawns with Couscous Salad and Mint Yoghurt

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 spiced Chorizo and Cider Cream Sauce
Pan-seared Fillet of Salmon with Cherry Vine Tomatoes, Sugar Snaps and Shellfish Butter Sauce
Sweetcorn Polenta with roasted Butternut Squash, Spinach and Goats Cheese Velouté V

DESSERTS

Yorkshire Parkin with spiced Rum Toffee Sauce and Vanilla Ice Cream
Chocolate Brownie with Banoffee Ice Cream and Caramel Popcorn
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.