

Sunday Lunch Menu

Two Courses – 34.00

Three Courses – 42.00

YOUNG DINERS

Two Courses – 17.00

Three Courses – 22.00

STARTERS

Cream of Broccoli with Yorkshire Blue and Chive Crème Fraiche V

Baked Goats Cheese in crisp Filo Pastry with Walnuts and Apricot Chutney V

Tempura King Prawns with Pak Choi Edamame Bean Salad in Wasabi Soy Dressing

Tandoori spiced Chicken Skewer with Couscous Salad and Mango Chilli 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

Pan-roasted Chicken Supreme with sautéed Garlic Mushrooms and smoked Pancetta

Fillet of Sea Bass with Cajun spiced King Prawns, Ratatouille and Basil Pistou

Spinach Blinis with Sweet Potato Chickpea Curry and Biquinho Peppers V

DESSERTS

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

Dark Belgian Chocolate Brownie with Caramel and Banoffee Ice Cream

Crème Brûlée flavoured with Vanilla and Grand Marnier, Hazelnut Shortbread

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.