


SUNDAY SET MENU

2 COURSE £33

3 COURSE £38

STARTERS

SEASONAL SOUP *GF &  on request*

CHEESE SOUFFLÉ  *ADD SALMON & CAVIAR FOR 4.50*
Double baked coastal cheddar soufflé, shallots & rocket salad

SHELLFISH COCKTAIL *GF on request*
Crayfish, Atlantic prawns, crevette & Marie Rose sauce

CHICKEN LIVER PARFAIT *GF on request*
Toasted brioche, gooseberry & coriander chutney, passionfruit gel

MAINS

ROAST BEEF
Yorkshire pudding, roast potatoes, seasonal vegetables, red wine sauce, cauliflower cheese

NUT ROAST 
Nut roast, Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese, vegan Gravy

ROAST CHICKEN
Yorkshire pudding, roast potatoes, seasonal vegetables, red wine sauce, cauliflower cheese

BUTTERNUT SQUASH RISOTTO *GF  on request*
Roasted butternut squash, pumpkin seeds, spiced almond & Parmesan tuile

FILLET OF BREAM
Fondant potato, cavolo nero, caviar and dill butter sauce

DESSERTS

CHRISTMAS PUDDING

Honeycomb, brandy sauce

STEAMED GINGER SPONGE  *on request*

Crème anglaise, honey comb

SIDES £5

ROAST POTATOES *GF*

HAND CUT CHIPS *GF*

FRENCH FRIES *GF*

MIXED GREENS *GF*

ROCKET, SHALLOT & PARMESAN SALAD

CHIVE CRUSHED POTATO *GF*

Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients as required
Food Allergies & Intolerance – should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink