

# Sunday Lunch Menu

£26.95 Adults | £15.95 Children for 3 Courses

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## STARTERS

Homemade Soup of the Day (V, VE)

*Served with its own garnish* Average Calories per portion 220 kcal

Duck & Orange Pate

*Served with grilled brioche, apple & onion chutney, baby leaf salad (GFA)*

Average Calories per portion 147 kcal

King Prawn Risotto

*Pea shoots & herb oil (GF)*

Calories per portion 360 kcal

Feta & Tomato Salad (V)

Calories per portion 203 kcal

## MAIN COURSES

Roast Striploin of Beef (GFA)

*Served with Yorkshire pudding and red wine gravy (served pink or well done)*

Calories per portion 890 kcal

Breast of Corn-fed Chicken (GF)

*Served with chicken gravy*

Calories per portion 739 kcal

Fillet of Grilled Seabass (GF)

*Seasonal vegetables, white wine sauce*

Calories per portion 430 kcal

Mixed Vegetable Nut Roast (V)

Calories per portion 539 kcal

All main courses are accompanied by roast potatoes, cauliflower cheese and seasonal *vegetables*

## DESSERTS

Raspberry and Almond Frangipane Tart (V)

*Served with vanilla bean ice cream*

Calories per portion 466 kcal

Strawberry and Vanilla Cheesecake

Calories per portion 390 kcal

Dark Chocolate Brownie (V)

*Served with vanilla bean ice cream*

Calories per portion 767 kcal

Mixed Fresh Fruit Platter (V,VE)

*Raspberry sorbet*

Calories per portion 110 kcal

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(V) Vegetarian (VG) Vegan (DF) Dairy Free (GF) Gluten Free

Adults need around 2000 kcal a day. *Menu is subject to availability. All prices include VAT at the current rate.*  
10% discretionary service charge will be added to your bill.

### ALLERGY DISCLAIMER

We can't thank you enough for visiting and we welcome everyone into our hotel.

Please remember to always inform us of any allergies or intolerances so we can employ additional controls when serving your food or drink. Please be aware that our food may contain or may have come into contact with common allergens, such as milk, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or gluten.

We always follow good hygiene practices; however, whilst a dish may not identify a key allergen as an actual ingredient, due to the wide range of ingredients and preparation / cooking methods used within our kitchens, foods may be at risk of cross contamination by other ingredients. Please ask a member of our team for further information.

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