



SUNDAY LUNCH MENU

3-COURSE £28.95 | 2-COURSE £24.95 | 1-COURSE £18.95

STARTERS

CHEF'S HOMEMADE SOUP

Buttery Croutons (Please ask your server for allergens) (V) (VEO) (GFO)

CLASSIC CHICKEN CAESAR SALAD

(2, 4, 5, 7, 9) (GFO)

DEEP FRIED BREADED BRIE

Cranberry Sauce (2, 7) (V)

VEGETABLE SPRING ROLL

Sweet Chilli Sauce (1, 2, 4, 7) (V)

MAIN COURSE

TRADITIONAL TURKEY & HAM

Thyme & Onion Stuffing - Cranberry Sauce (2, 7) (GFO)

OVEN BAKED SALMON

Chive Cream Sauce (5, 7) (GF)

ROAST SIRLOIN OF LISDERGAN BEEF

Yorkshire Pudding - Roast Pan Gravy (2, 7, 9) (GFO)

SUPREME OF CAVAN CHICKEN BREAST

Wild Mushroom Sauce (2, 7) (GFO)

Served with a Selection of Garden Vegetables and Potatoes (V) (VEO)

DESSERTS

Please ask your server for our selection of Homemade Desserts

All items are subject to availability. We prepare food from scratch in our kitchen, and wheat flours and nut products are used throughout the day. Please inform your server of any dietary requirements and allergies.

(1) Celery (2) Gluten (3) Crustaceans (4) Egg (5) Fish (6) Lupin (7) Milk (8) Molluscs
(9) Mustard (10) Nuts (11) Peanuts (12) Sesame Seeds (13) Soya (14) Sulphur Dioxide

V = Vegetarian | VEO = Vegan Optional | GF = Gluten Free
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