



SUNDAY LUNCH MENU

Three courses for £42.00 per person and two courses for £34.00. The same course options are available for children under the age of 13 and will be charged at half price.

STARTERS

SOUP OF THE DAY (ask waiter for allergens)
Vegan options available

SMOKED SALMON OPEN SANDWICH (DA,FI,GL,SD)
Soda bread, pickled cucumber & creme fraiche

CHICKEN LIVER PARFAIT (DA,EG,GL,SD)
Plum chutney & toasted brioche

GOATS CHEESE CROQUETTES (V)
(DA,EG,GL,NU(ALMOND),SD)
Roasted red pepper sauce, almond & rocket

ROAST / MAINS

All meat roasts are served with roast potatoes, seasonal vegetables, Yorkshire pudding and roast gravy
(DA,GL,EG,LU,MU,SD)

ROAST SIRLION OF
HEREFORD BEEF

ROAST PORK BELLY

POUSSIN

COD & SALMON FISH CAKE
(DA,EG,FI,GL,MU,SD)

Warm tartare sauce & buttered spinach

WHITE BEAN CASSOULET (VE) (SD)
Courgette, leeks, onions & pesto

DESSERTS

STICKY TOFFEE PUDDING
(DA,EG,GL,SO) Vanilla ice cream

CHOCOLATE DELICE (DA,EG,GL,SO)
Stracciatella ice cream

BREAD & BUTTER PUDDING
(DA,EG,GL,SD,SO) Vanilla custard

BLUEBERRY CHEESECAKE (VE)
(NU (cashew),SO) Seasonal berries

ALLERGEN LEGEND

(CE) Celery, (CR) Crustacean, (DA) Dairy, (EG) Eggs, (FI) Fish, (GL) Gluten, (LU) Lupin, (MO) Mollusc, (MU) Mustard, (NU) Nuts, (PE) Peanuts, (SD) Sulphur Dioxide, (SO) Soya, (SS) Sesame Seeds (V) Vegetarian, (VE) Vegan

