

SUNDAY LUNCH

12PM-5PM

Courses - One £25, Two £33, Three £43 tea, coffee & home made petit fours included

STARTERS

ROAST FIORENTINO TOMATO & BASIL SOUP ve, v, gf* panzanella

COUNTRY PORK TERRINE gf chutney, pickles

BABY BEETROOT ve*, v, gf * manchego cheese, ajo blanco, smoked almonds

OAK SMOKED SALMON gf* capers, egg, lemon, wholemeal bread

ROASTS

served family style with yorkshire pudding, roast potatoes, seasonal vegetables and jus.

ROAST ABERDEEN ANGUS BEEF gf*
ROAST BELLY PORK gf*

ROAST CHICKEN BREAST gf* sage and onion stuffing

ROASTED MUSHROOMS, LENTILS AND PISTACHIO ROAST ve, gf

MAINS

served with seasonal vegetables

SEABASS FILLET gf* artichoke puree, savoy cabbage, tomato & gorgonzola fondue

BARBECUED PAK CHOI ve, gf romesco sauce, pecans, quinoa, crispy potatoes

PUDDINGS

WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE v roasted white chocolate

PECAN & TREACLE TART ve* vanilla ice cream

BLACK FOREST CHOCOLATE MOUSSE v, gf cherry brandy, cherry ice cream

BRITISH CHEESE SELECTION gf* chutney, sourdough crackers

ICE CREAM SELECTION gf vanilla, chocolate, strawberry or salted caramel

v vegetarian, ve vegan, gf gluten free, * adaptable.

Please advise a member of our team if you have any food allergies or special dietary requirements

An optional 10% service charge will be added to your bill.

Please speak to a member of the team if you would like this to be removed.

Prices include VAT at current rate.