

SUNDAY LUNCH

TWO COURSES £16.50 | THREE COURSES £18.95

Served 12.00pm to 5.30pm

Clear Vegetable & pearl barley soup, cheese snippets

Fresh salmon, broccoli & red onion tart, crisp mixed salad leaves

Chicken, roasted red pepper & pistachio ballotine, orchard chutney & salad

Crispy breaded goats cheese, maple syrup, toasted pine nuts, mixed salad leaves

Mixed vegetable spring rolls, dressed leaves, sweet chilli dip

28-day dry aged roast sirloin of beef (£2.00 supplement) Yorkshire pudding, braised onions, red wine jus

Slow braised lamb hot pot, gratinated potato crust

Goan vegetable curry, coriander infused rice, mini naan bread

Roast leg of pork, crispy crackling, sage & onion stuffing, apple sauce

Stuffed cod loin, fresh scallop & spinach mousse, wrapped in bacon, creamy wild mushroom & shallot sauce

Duo of strawberry & vanilla ice cream, brandy snap basket

Warm sticky toffee pudding, toffee sauce, vanilla ice cream

Selection of cheese, biscuits, homemade chutney, grapes & celery | £1.50 supplement

Swiss dark chocolate cup, white chocolate mousse, fresh raspberries

Baked vanilla cheesecake, mixed berry compote

