

SUNDAY LUNCH

12PM-5PM

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

STARTERS

PEA AND WATERCRESS SOUP v, gf jersey royal salad

HAM HOCK AND PARSLEY TERRINE gf roasted wensleydale cheese, balsamic onions

WILD MUSHROOMS ve, gf* mushroom butter, toasted crumpet

OAK SMOKED SALMON gf* egg, shallots, capers, creme fraiche, 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

HERB CRUSTED COD FILLET gf* parsley potato terrine, shetland mussels, spring greens

TANDOORI CARROTS ve, gf tomato chutney, lemon rice

PUDDINGS

TIRAMISU v, gf

WARM CHOCOLATE CAKE v, gf raspberries, condensed milk

BANOFFEE TART ve caramel ice cream

ICE CREAM SELECTION v, gf* choose from vanilla, chocolate, strawberry and salted caramel

BRITISH CHEESE SELECTION gf* chutney, sourdough crackers

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.