

# 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 TERRINE gf chutney, pickles

ISLE OF WIGHT TOMATOES v, ve\*, gf\* fried sourdough, tomato butter, parmesan

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

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

#### PUDDINGS

WHITE CHOCOLATE & PASSIONFRUIT v
CHEESECAKE
roasted white chocolate

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.