

# 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

CHOCOLATE & HAZELNUT TART ve peanut ice cream

CHILLED COCONUT RICE PUDDING ve, gf sticky pineapple, coconut crumb

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.