

SUNDAY LUNCH

12PM-5PM

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

STARTERS

CAULIFLOWER SOUP ve*, v, gf cheddar cheese croquette

HAM HOCK TERRINE gf chutney, pickles

SALT BAKED BEETROOT v, ve*, gf yellisons goats cheese, pecans, chicory

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

SEA BASS FILLET gf shellfish fondue, crushed potatoes, seaweed butter sauce

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

PUDDINGS

WHITE CHOCOLATE & PASSIONFRUIT v
CHEESECAKE
roasted white chocolate

PECAN & TREACLE TART ve* raspberries, vanilla ice cream

CHOCOLATE & SALTED CARAMEL MOUSSE v honeycomb

VANILLA & RASPBERRY CREME BRULEE v, gf* shortbread

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.