

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

CHICKEN LIVER PARFAIT gf* blood orange, fig chutney, brioche

SMOKED GARLIC OYSTER MUSHROOMS ve*, gf* celeriac butter, cloud bread

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

MISO SALMON FILLET gf charred sesame choy sum, sticky rice

BEETROOT & SHALLOT TART v, ve* goats cheese, watercress

PUDDINGS

WHITE CHOCOLATE & PASSIONFRUIT v
CHEESECAKE
roasted white chocolate

PAIN AU CHOCOLATE & CROISSANT PUDDING custard

WARM CHOCOLATE CAKE v, gf
white chocolate mousse, chocolate ice cream

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.