



Sunday Lunch Sample Menu

Starters

Soup of the Day

Chicken Liver Parfait

Chutney, Brioche *(D, G)*

Roast Broccoli

Pumpkin, Pine Nuts, Truffle Oil *(V)*

Smoked Salmon

Capers & Crème Fresh *(D, V)*

Mains

Blade of Beef

Seasonal Vegetables, Gravy, Yorkshire Pudding, Roast Potatoes *(D, G)*

Pan Fried Sea Trout

Crushed New Potatoes, Seasonal Vegetables, Cream Sauce *(D)*

Roast Chicken Ballotine

Roast Potatoes, Seasonal Vegetable, Jus *(D, G)*

Root Vegetable Stack

Baby Beetroot, Tenderstem *(D, G, V)*

Desserts

Vanilla Cheesecake

Salted Caramel Ice Cream *(D, G)*

Passionfruit Curd

Burnt Meringue and Poached Pear *(D)*

Selection of Ice Creams & Sorbets *(D)*

Cheese Board (£3 Supplement)

Apple, Chutney, Crackers *(D, G, N)*

2 Courses £18.95

3 Courses £21.95



Please advise a member of your service team before ordering if you have any food allergies, special dietary requirements or require information on ingredients used in our dishes.

Please note dishes may contain traces of allergens; the menu highlights the allergen ingredients within each dish.

D=Dairy, G=Gluten, N=Nuts, V=Vegetarian

All prices are in £ sterling and are inclusive of VAT at the standard rate and a discretionary service charge of 10% will be added to your final bill.