

Sunday Lunch

ONE COURSE £14.95 | TWO COURSES £20.95 | THREE COURSES £23.95

STARTERS

CHEF'S SOUP OF THE DAY

Served With Warm Bread

PARMA HAM & ROASTED RED PEPPER SALAD

With Shaved Manchego Cheese
& Aged Balsamic

LOCAL BEETROOT & GOATS CHEESE SALAD

With Apple & Walnut

SMOOTH CHICKEN LIVER PATE

With Truffle, Toasted Brioche
& Caramelized Onion Chutney

MAINS

*All Sunday Roasts Are Served With Roasted Potatoes, Slow Braised Red Cabbage,
Crushed Carrot & Swede, Cauliflower Cheese & Seasonal Vegetables*

ROAST SIRLOIN OF BEEF

British Beef Aged For Minimum Of 28 Days

ROAST LOIN OF PORK

Served With Crackling

CHICKEN BREAST

Served With Pigs In Blankets

BUTTERNUT SQUASH RISOTTO

With Parmesan, Crispy Sage & Nut Granola

FISH OF THE DAY

Please Ask Your Server

DESSERTS

Handmade to order by our dedicated pastry chefs, our desserts only use the finest ingredients for total indulgence.

WHITE CHOCOLATE & VANILLA PANNA COTTA

With Seasonal Fruits, Vanilla Sponge
& Berry Sorbet

CHEESE BOARD

£1.50 Supplement

Selection of Cheese's From The Region
With Apple Chutney, Biscuits, Grapes & Celery

MANGO & PASSION FRUIT CHEESECAKE

Passion Fruit Sorbet & Mango Cremeux

DESSERT OF THE DAY

Please See Specials Board

SELECTION OF ICE CREAMS & SORBETS

Please Ask Your Server For Today's Selection

Subject to change.

Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen free.