

SUNDAY LUNCH

MAIN COURSE 16.5 // 2 COURSES 21.5 // 3 COURSES 26.5

Starters

- Chicken liver pâté with brioche and sticky onion jam
Goats cheese two ways; with heritage tomato and purple beetroot, finished with toasted pine kernels (V)
Ham hock croquette with a pea sauce*
Smoked haddock, bound in crème fraîche with a cucumber dill salad (GF)
Grilled mackerel with caramelised onion toast, horseradish cream and watercress
Houmous with beetroot crisps and flatbread* (VE)
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Roasts

All our roasts are served with a homemade Yorkshire pudding, crispy roast potatoes, garden peas, honey roasted Chantenay carrots, green beans and beef gravy.

- Roast beef*
Loin of pork*
Corn-fed chicken breast with sage and onion stuffing
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Mains

- Fillet of plaice topped with crispy batter bits, served with a side of crushed peas, thick-cut chips and tartare sauce*
Crispy battered banana blossom with crushed peas, chipped potatoes and tartare sauce (VE)
Broccoli pea pesto linguine served with toasted pine nuts, baby carrots and Italian hard cheese (V)
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Sides

- Seasonal vegetables (VE/GF) 3.5 // Creamy mash (V/GF) 3.0 //
Cauliflower cheese (V) 3.5 // Yorkshire pudding (V) 1.5
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Desserts

- Chocolate and caramel tart with a white chocolate ice cream (V)
Homemade apple crumble and custard (V)
Baked Alaska filled with cherry ice cream and Morello cherry (V)
Baked vanilla cheesecake with a blood orange sorbet (V)
Chef's selection of cheese and biscuits with a side of grapes and chutney (2.0 supplement)
Vegan and gluten free alternatives available upon request.

(VE) This dish is suitable for vegans, (V) This dish is suitable for vegetarians.
(GF) This dish is gluten free and suitable for gluten intolerance diets.
(*) This dish can be made gluten free, please ask your server for details.

Please ask your server if you have any individual requirements and we'll do our very best to oblige. If you have a food allergy or intolerance, please let a member of our team know prior to ordering and detailed allergen information for our products can be provided. Our menu descriptors do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and we are unable to guarantee that any product is completely free from any allergen due to the risk of cross contamination in production, supply and/or preparation of dishes.