

SKY

BY THE WATER

SUNDAY LUNCH MENU

MAIN COURSE 16 // 2 COURSES 21 // 3 COURSES 26

Starters

- Soup of the day
Duck rillettes with celeriac remoulade and a ciabatta crisp
Chicken and duck liver parfait served with onion chutney and fruit granola
Smoked haddock bound in crème fraîche with a cucumber dill salad (gf)
Harissa spiced couscous and chickpea salad with dried apricots and spinach (ve)
Goats cheese two ways, with heritage tomato and purple beetroot, finished with toasted pine kernels (v)

Roasts

All of our roasts are served with a homemade Yorkshire pudding, crispy roast potatoes, carrots and parsnips roasted in honey and thyme, green beans and beef gravy.

- Fillet of British beef
Loin of pork
Corn fed chicken breast with sage and onion stuffing

Mains

- Seared fillet of sea bass with a chorizo and bean cassoulet (gf)
Baked blue cheese gnocchi with spinach and mushrooms (v)

Sides

Roasted vegetables 3.5 // Creamy mash potato 3.0 // Cauliflower cheese 3.5 // Yorkshire pudding 1.5

Desserts

All of our desserts are designed and created by our Patisserie specialists.

- Sticky toffee pudding with vanilla ice cream
Salted caramel millionaire's tart served with a malted milk ice cream
Spiced orange and cranberry cheesecake with a blood orange sorbet
Passion fruit crème with mango purée and a Jamaican ginger cake crumb
Chef's cheese selection with wafer biscuits, grapes and chutney (2.0 supplement)
Vegan and gluten free dessert 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

Please note: A discretionary 10% service charge will be applied to your bill

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 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.