

Sample Sunday Lunch

Two Course £29.00 Three Course £39.00

Starters

Soup Of the Day

(V – GS – DFA)

Ham Hock & Pulled Chicken Terrine,
Homemade Chutney, Sour Dough Croute

Beetroot Carpaccio

Poached Pear, Caramelised Hazelnuts, Rocket Leaf, Balsamic Reduction (VG – GS)

Salmon, Crab & Leek Tian

Smoked Salmon Rose, Citrus & Dill Yoghurt (GS)

Mains

Roasted Loin of Pork Honey Glazed

Carrots, Parsnip & Seasonal Greens, Yorkshire Pudding and Red Wine Jus

Roast Sirloin of Beef Honey Glazed

Carrots, Parsnip & Seasonal Greens, Yorkshire Pudding and Red Wine Jus

Seared Fillet of Seabass

Fondant Potato, Samphire, Mussel & Crayfish Broth (GS)

Grilled Portobello Mushroom

Crushed New Potato, Chargrilled Mediterranean Vegetables, Vine Tomato,
Crispy Kale, Salsa Verde (VG – GS)

Side Dishes - £4.50 each

Chunky Chips / Chantenay Carrots / Green Vegetable Medley / Mixed Leaf Salad

Desserts

Sticky Toffee Pudding

Butterscotch Sauce, Honeycomb Ice Cream (GS)

Strawberry & Vanilla Iced Parfait

Sesame Seed Tuile & Elderflower

Chocolate Brownie with Morello Chery Compote

& Vanilla Ice Cream

Ice Cream and Sorbet Selection

Sample

**If you have a food allergy or intolerance, please inform a member of staff before dining.
All food is prepared in an area where allergens are present**

Allergen Information

V = Vegetarian VG = Vegan GS = Gluten Sensitive DF = Dairy Free GSA = Gluten Sensitive Available DFA = Dairy Free Available