

Sunday Lunch Menu

Three Courses £50

STARTERS

Loch Duart Smoked Salmon

Marinated Hass Avocado

[F], [SD]

Beetroot & Goat Cheese Salad

Pickled Mushroom Dressing

[M], [Mu], [SD], [G] **V**

Leek and Potato Soup

Herb Cream

[Ce], [M], [SD] **V**

Free-range chicken & Wild Mushroom Vol-au-vent

Chive Butter Sauce

[M], [SD], [G], [E]

MAINS

Roasted 28-day Aged Ribeye Steak OR

Corn Fed Chicken Crown & Herb Butter

Served with Yorkshire Pudding, Roast Potatoes, Maple Carrots, Gravy

[M], [G], [SD]

Roasted Fillet of Salmon

Baby Spinach, Bouillabaisse Sauce

[F], [G], [M], [Ce], [SD]

Chargrilled Hispi Cabbage

Chickpea Panisse, Sweetcorn Veloute, Smoked Aubergine

[SD] **VE**

SIDES £5 each

Mixed Leaf Salad [Mu], [SD]

Buttered Tenderstem Broccoli [M]

Roasted Potatoes | French Fries

Additional Bread Roll £1 [G]

DESSERTS

Bitter Chocolate Pot with Prunes

[M], [G] **V**

Warm Pink Lady Apple Pudding

Vanilla Clotted Cream

[E], [M], [G] **V**

Selection of British Cheese supplement £5

Served with Homemade Fruit Cake, Quince Jelly, Chutney, Sourdough Crackers

[E], [G], [M], [SD], [N] **V**

Please make one of our team aware of any dietary restrictions or allergies you might have.

A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan.

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Ce] SESAME SEEDS