

Sunday Lunch Menu

Three Courses £50

STARTERS

Loch Duart Smoked Salmon

Marinated Hass Avocado

[F],[SD]

Beetroot & Chicory Salad

Stichelton Cheese Dressing

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

Jerusalem Artichoke Soup,

Wild Mushrooms Vol-au-Vant

[Mu], [SD] [S], [G] **VE**

MAINS

Roasted 28-day Aged Beef Ribeye or Corn Fed Chicken Crown & Herb Butter

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

[M], [G], [SD]

Roasted Wild Seabass

Champagne Sauce, Poached Mussels & Leeks

[F], [Mo], [M], [SD]

Potato Gnocchi

Glazed Root Vegetables, Butternut Squash Sauce, Crispy Sage, Westcombe Cheddar

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

SIDES £5 each

Mixed Leaf Salad [Mu], [SD]

Buttered Tenderstem Broccoli [M]

Roasted Potatoes | French Fries

Additional Bread Roll £1 [G]

DESSERTS

Roasted White Chocolate Mousse

Blackberry Compote

[F], [S], [M],[G]

Warm Sticky Toffee Pudding

Clotted Cream Chantilly

[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, [Se] SESAME SEEDS.

All menu items are subject to change according to seasonality and market availability.