



SUNDAY LUNCH MENU

Available between 12.00 - 3.30pm

2 course & coffee: £22.00
3 course & coffee: £25.00

Most of the dishes can be adapted to be gluten free, but please let your server know if you have any allergies.

Starters

Homemade Soup of the Day

Garlic & rosemary focaccia. (v)
(1,2, dc,mc7,5,10)

Classic Prawn Cocktail

Marie rose sauce, crisp salad garnish, lemon wedge.
(1,2,3,4, mc:5)

Compressed Melon

Vegan style feta, fresh figs, blackberries. (vg)
(14)

Chicken & Mushroom Pâté

Apple chutney, toasted ciabatta.
(2,7,9,14,mc 1)

Salt & Pepper Squid

Fresh lime, spring onion salad & sesame rocket salad, saffron aioli.
(2,4,8,10,11,12)

1: Celery, 2: Cereals containing Gluten, 3: Crustaceans, 4: Eggs, 5: Fish, 6: Lupin, 7: Milk, 8: Molluscs, 9: Mustard, 10: Nuts, 11: Peanuts, 12: Sesame Seeds, 13: Soya, 14: Sulphur Dioxide, MC: May Contain, DC: Daily Changing.



Mains

Topside of Roast Beef

Garlic & rosemary roast potatoes, Yorkshire pudding, red wine gravy, seasonal vegetables.
(2,4,7,9,14)

Roast of the Day

Garlic & rosemary roast potatoes, Yorkshire pudding, seasonal vegetables.
(2,4,7,9,14)

Vegetable Roasted Nut Roast Loaf

Garlic and rosemary roast potatoes, Yorkshire pudding, vegetable gravy, seasonal vegetables. (v)
(1,2,7,9,10,11,13,14)

Catch of the Day

Buttered new potatoes, seasonal greens, lemon & tomato butter.
(5,7)

Mushroom & Truffle Risotto (v)

Parmesan cheese, rocket, truffle oil.
(7,9)

Desserts

Dark chocolate brownie

Chocolate caramel sauce, vanilla ice cream. (v)
(2,4,7,mc 10,13,14)

Seasonal Fruit Crumble

Seasonal fruits, fresh vanilla bean custard or Cornish clotted cream. (v)
(2,4,7,10,14)

Vanilla & Pear Crème Brûlée (v)

Shortbread biscuit.
(2,4,7)

Two Scoop Ice Cream Selection

Buttery shortbread.
(2,4,7)



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