

SUNDAY LUNCH SAMPLE MENU

2 COURSES £22.00 | 3 COURSES £28.00

STARTERS

Soup of the day, served with a warm cocktail roll

Cold smoked salmon, caper salsa, on a dill crème fraiche bagel crisp

Roast beetroot, goats cheese & caramelised onion tart, pickled walnuts, rocket & red wine glaze

Ham hock & pea terrine, pickled blackberries, sourdough toast, piccalilli

Moroccan quinoa bowl (ve) chickpeas, dates, pistachio nuts & coriander

Add flaked salmon or grilled chicken +£2.50

MAINS

Roast sirloin of beef, yorkshire pudding, roast potatoes, medley of vegetables

7oz welsh rump of lamb, mint chermoula, roast potatoes, medley of vegetables

10oz pork chop, apricot hazelnut stuffing, braised red cabbage, crackling, roast potatoes

Supreme of chicken breast, sage & onion stuffing, roast potatoes, medley of vegetables

Catch of the day, new potatoes, medley of vegetables, lemon butter

Lentil, cumin & butternut squash phyllo bake (ve) roast potatoes, tomato chutney

SIDES *Please choose a complementary side to accompany your main course*

Creamed spinach £3.50

Glazed carrots £3.50

**Maple roast butternut squash & sweet potato,
toasted sunflower seeds** £3.50

Cauliflower & three cheese bake £3.50

DESSERTS

Baked new york cheesecake, berry compote

Warm chocolate brownie, raspberries & clotted cream

Mango & passionfruit cheesecake, mango ripple chantilly cream

Warm apple tarte (ve) vanilla ice cream

Chocolate brioche bread & butter pudding, white chocolate custard

Spiced macadamia rolled pavlova, poached fruits & mint compote