



Sunday Lunch Menu

Two Courses £27.50, Three Courses £32.50

Starters

Chicken & chorizo terrine with tomato chutney, seasonal leaves & crostini (contains celery, gluten, mustard, milk)

Goats cheese mousse with textures of beetroot, seasonal leaves & rosemary croute (contains celery, milk, gluten)

Roasted tomato & red pepper soup (contains celery) (GF on request)

Mains

Roast Beef, served with roast potatoes, Yorkshire pudding, seasonal vegetables and a rich gravy
(contains celery & gluten)

Pan roasted chicken, roast potatoes, sauteed greens and gravy (contains celery)

Oven roasted cod loin with roasted Mediterranean vegetables, new potatoes and tomato fondue
(contains celery, fish)

Chickpea & apricot tagine served on a butternut squash cup with coriander yoghurt (contains soya)
(Vegan) (GF)

Dessert

Crema catalana with crème Chantilly and raspberry compote (contains egg, milk)

Warm chocolate brownie with chocolate sauce & vanilla ice cream (contains gluten, egg, milk)

Summer berries in whipped dairy free cream and vegan meringue (Vegan) (GF) (DF)

Please note that this is a sample menu and is subject to change.