



Sunday Lunch Menu

Two Courses £27.50, Three Courses £32.50

Starters

Smoked mackerel & salmon pate with chive crème fraiche, seasonal leaves & crostini (contains gluten, fish, milk)

Roasted mediterranean vegetables on a toasted brioche with rocket salad & herb oil (Vegan)

Spiced pumpkin and sweet potato soup (Vegan) (GF on request)

Mains

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

Pan roasted chicken served with roast potatoes, sauteed greens and gravy (GF)

Chilli & garlic grilled king prawns with fragrant rice, coconut curry sauce, charred bok choy &
prawn crackers (contains crustaceans)

Aubergine & lentil tian with new potato, seasonal greens and tomato jus (Vegan) (GF)

Dessert

Chocolate marquise, spiced orange compote, mandarin sorbet & chocolate work (contains egg, milk)

Caramel brulee with fruit compote & shortbread biscuit (contains egg, milk, gluten)

Autumnal fruit compote with dairy free cream and vegan meringue (Vegan) (GF)

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