



THE
Grill

SUNDAY LUNCH MENU

SERVED FROM 12PM | LAST ORDERS 3PM

STARTERS

PRAWN COCKTAIL

Grilled tiger prawns, baby prawns, gem lettuce & Marie Rose sauce

CRAB GYOZA

Crispy crab gyoza with soy, sesame and shrimp chilli oil

DUCK & ORANGE PÂTÉ

Duck & pork liver pâté with orange, onion jam and grilled foccacia

PARSNIP & TRUFFLE SOUP

Roasted parsnips & truffle soup with toasted ciabatta (V)

MAINS

ROAST BEEF SIRLOIN | £18.00

Roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

ROAST LAMB | £18.00

Roast leg of lamb, roast potatoes, roast root vegetables, Yorkshire pudding and gravy

FISH CAKE | £15.50

Crispy salmon & cod fish cake, sautéed Kale, green beans with gremolata butter & lobster bisque

TOMATO & MOZZARELLA GNOCCHI | £15.00

Tomato & mozzarella filled gnocchi, mixed mushrooms, tomato sauce and mascarpone cheese.
Served with grilled foccacia (V)

DESSERTS

APPLE & BERRY CRUMBLE

Mixed berry & apple crumble with vanilla ice cream

CHOCOLATE & HAZELNUT CHURROS

Chocolate & hazelnut filled churros and vanilla ice cream

SELECTION OF CHEESES

Served with chutney, quince jelly, crackers & grapes (GF Available)

2 COURSES £26.00 PER PERSON | 3 COURSES £29.00 PER PERSON
CHILDREN'S PORTIONS AVAILABLE £15.00 (ROAST LUNCH & ICE CREAM)

VEGAN & VEGETARIAN OPTIONS AVAILABLE

PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE PREPARATION OF OUR MENUS. IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS PLEASE INFORM YOUR WAITER.