



SUNDAY LUNCH MENU

SERVED FROM 12PM | LAST ORDERS 3PM

STARTERS

GOATS CHEESE, BEETROOT & PANCETTA

Warm goats cheese, grilled courgettes, beetroot, crispy pancetta, honey & walnuts (V available)

PARSNIP & TRUFFLE SOUP

Roasted parsnips & truffle soup with toasted ciabatta (V) (NGCI available)

HAM HOCK CROQUETTES

Crispy ham hock croquettes, pickles and mustard mayonnaise

DUCK GYOZA

Crispy duck dumplings with soy, sesame and chilli oil

MAINS

ROAST BEEF SIRLOIN | £18.00

Roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

PORK BELLY | £16.00

Slow roasted pork belly, roast potatoes, roast root vegetables, Yorkshire pudding, gravy & apple sauce

FISH CAKE | £15.50

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

PEA, MINT & SHALLOTS RAVIOLI | £15.00

Pea & mint ravioli, grilled courgettes, caramelised shallots, truffle cream (V)

DESSERTS

CHOCOLATE FUDGE CAKE

Rich chocolate fudge cake with raspberry coulis, chocolate soil and chocolate ice cream (V)

CHURROS

Churros with cinnamon sugar & salted caramel with vanilla ice cream

SELECTION OF CHEESES

Served with chutney, quince jelly, crackers & grapes (NGCI 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 | (NGCI = NON GLUTEN CONTAINING INGREDIENTS)

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.