



THE
Grill

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

ROAST CHICKEN | £16.00

1/2 roast chicken, 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

MUSHROOM RISOTTO | £18.00

Mixed mushrooms, Arborio risotto, caramelised shallots, Mascarpone cheese and parsley (V)

DESSERTS

ROCKY ROAD CHEESECAKE

Creamy cheesecake with chocolate, marshmallows, pecan praline, oreo crumbs, raspberry coulis & raspberry sorbet (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.