

Sunday lunch menu

2 courses for £18 and 3 courses for £24

FOOD ALLERGY?? Before placing your order please inform a member of staff if a person has a food allergy

To Start

Tomato & herb soup (V)

Leek & potato soup (V)

Fresh Galia melon pearls, seasonal fruit & Prosecco strawberry sorbet (V)

Creamy garlic mushrooms, topped with Mozzarella and served with toasted garlic bread (V)

Panko coated Brie wedges with chilli jam

Smoked haddock & mozzarella fishcakes, served with tartare sauce

Smooth chicken liver pate with chutney and toast

Lightly grilled goats cheese on toasted brioche, topped with red onion marmalade (V)

Cold fish plate- prawns, crayfish, smoked salmon & crab claw meat with Marie Rose

To follow

Roast beef with gravy and a Yorkshire pudding

Half a slow roasted duck in a cherry & Cassis sauce

Carved lamb rump in a rich gravy

Pan fried pork fillet medallions in a honey & mustard cream sauce

Baked salmon fillet in a white wine cream sauce with prawns & crayfish and new potatoes

Grilled fillets of seabass with a Teriyaki glaze and sweet potato fries

Baked chicken fillet in a barbecue marinade, wrapped in bacon & glazed with mozzarella served with potato wedges

Beef fillet medallions in a creamy peppercorn sauce (+£4 Supplement)

For vegetarian mains please see our separate board

All meals are served with a selection of fresh vegetables & potatoes

To finish

Milk chocolate & salted caramel tart with salted caramel sauce

Classic vanilla crème brulee

Eton mess- meringue, fresh fruit, cream and coulis

Hot sticky toffee pudding with toffee sauce

Lotus Biscoff cheesecake

Warm bread & butter pudding with custard

Belgian waffle with fresh raspberries, white chocolate sauce, raspberry coulis and whipped cream

Desserts are served with vanilla ice cream unless stated otherwise