



SUNDAY LUNCH MENU

SPRING 2024

Starters

Celeriac Velouté VG (GF option available) Focaccia soldiers & pumpkin seeds	9.00
Chicken Liver Parfait Toasted brioche & chutney	10.00
Oven Baked Tiger Prawns GF with garlic chilli butter & alioli dip	10.00
Sauté Wild Mushroom V Poached egg, toasted brioche, parsley & prosecco sauce	10.00

Mains

Wild Mushroom Barley Risotto VG Vegan style parmesan shavings & herb oil	15.00
Herb Crusted Salmon Oven baked with a herb crumb, wholegrain mustard and potato cake & beurre blanc sauce	20.00
Half Roast Chicken Roast potatoes, Yorkshire pudding, seasonal vegetables & jus	20.00
Roast Beef Roast potatoes, Yorkshire pudding, seasonal vegetables & jus	24.00

Desserts

Choux Au Craquelin Profiterole with caramel, chantilly & hazelnut crumb	6.00
Spiced Charred Pineapple VG GF Mango sorbet & crumble	6.00
Lemon Curd Tart GF Burnt Italian meringue & lemon zest	6.00
Ice Cream & Sorbet A selection of flavours available, please ask your server	6.00

Our ingredients are locally sourced and prepared on the day.
Please advise your server of any allergies or dietary requirements before ordering your meal.
A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

V – Vegetarian VG – Vegan GF – Gluten Free