



Sunday Lunch

Two courses £29.50 • Three courses £33.50

Starters

Homemade Roasted Parsnip Soup **V**

Beetroot & Gin Cured Salmon

Fennel, apple, gem lettuce

Salt & Pepper Calamari

Garlic and chilli

Lightly Smoked Duck Carpaccio

Blue cheese, walnuts, rocket

Twice Baked Cheese Soufflé **V**

Aged cheddar, glazed crust

Add Smoked Haddock (supplement £3.00)

Roasts

Aged Beef Roast Rump Pave

Braised & Rolled Pork Belly

Roast Chicken Breast

All served with Traditional Roast Garnish & Gravy

Fish & Shellfish

Fish & Chips

Crushed peas, tartare sauce

Seafood Curry

Egg fried rice

Plants & Grains

Roasted Celeriac Risotto **V**

Truffle, watercress, crispy shallots

Superfood Salad **VG**

Quinoa, avocado, baby spinach, charred broccoli

To Finish

Vanilla Lemon Cake

Greek yogurt mousse, poached rhubarb, strawberry coulis and lemon jelly

Coconut Parfait

Pineapple compote with coconut flakes

Chocolate & Raspberry

Chocolate crèmeux, chocolate sponge, raspberry crèmeux and cocoa nibs

Selection of Ice Cream & Sorbets

V vegetarian • **VG** vegan

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. Adults require approximately 2000 kcal a day. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.