



Sunday Lunch

3 Courses – £30.00 – 2 Courses – £24.00

Soup Of The Day GF/V

Bread roll

Crab & Sweetcorn Arancini GF

Lobster mayo, fennel rocket & chili salad

Caprese Salad GF/V

Heritage tomatoes, mozzarella, tomato salt

Tropical Prawn & Crayfish Cocktail

Marie rose sauce, mango & focaccia croute

Chicken & Smoked Ham Terrine

Pickled courgette, smoked onion jam, brioche toast



Sage & Lemon Chicken GF

Wrapped in serrano ham, champ mash, roasted garlic & brandy cream

Roast Of The Day GF Available

Selection of freshly cooked roasts, roast potatoes, Chef's special gravy

Seabream Fillet GF

Crab beignet, lobster bisque, samphire, herb & shallot new potato cake

Fish & Chips

garden peas, homemade tartar sauce, lemon wedge

Caramelised Red Onion & Goats Cheese Tart V

Crushed new potatoes

*All the above are served with a Panache of Fresh Vegetables
Honey Glazed Carrots, Roasted Parsnips & Braised Red Cabbage*



Rhubarb Panna Cotta GF/V

Apple gel, cinnamon crumble

Summer Berry Cheesecake V

Kiwi glaze, summer berries

Chef's Chocolate Brownie V

Salted caramel glaze, fresh berries, honeycomb ice cream

Selection of Cheese & Biscuits + £4 supp

GF Available

Onion Chutney, grapes, celery

Selection of Ice Cream or Sorbet GF/V

A trio of flavors

Coffee, Cream & Mints