



# Sunday Lunch

*3 Courses – £30.00 – 2 Courses – £24.00*

## **Soup Of The Day** GF/V

*Warm bread roll*

## **Salt & Pepper Squid**

*Mixed baby leaves, garlic & saffron aioli*

## **Stuffed Portobello Mushroom** GF/V/VE

*Walnuts, root vegetables, rich tomato sauce*



## **Chicken Diane** GF

*French trim skin on chicken breast, Diane sauce of French mustard, mushrooms, onions, cream and a hint of brandy, mashed potatoes*

## **Traditional Fish & Chips**

*garden peas, homemade tartare sauce, lemon wedge*

## **Traditional Prawn Cocktail**

*Cold water prawns, Marie rose sauce, iceberg lettuce, focaccia croute*

## **Mixed Game Terrine**

*Pickled candy beetroot, beetroot gel, brioche toast*

## **Roast Of The Day** GF Available

*Selection of freshly cooked roasts, roast potatoes, Yorkshire pudding, cauliflower cheese, Chef's special gravy*

## **Oven Baked Salmon Fillet** GF

*Spring onion mashed potato, dill & lemon cream sauce*

## **Vegetable Wellington** V/VE

*Baby potatoes, rich tomato sauce*

*All the above are served with a Panache of Seasonal Vegetables*

*Cauliflower Cheese – £4*



## **Chef's Hot Dessert of the Day** V

*Please ask your server*

## **Dark Chocolate & Hazelnut Delice** GF/V

*Toffee glaze, hazelnut crumb*

## **Selection of Ice Cream or Sorbet** GF/V

*Two scoops*

## **Prosecco & Winter Berry Cheesecake** GF/V

*Mixed berry compote*

## **Selection of Cheese & Biscuits + £5 supp**

**GF Available**

*Onion Chutney, grapes, celery*