



Sunday Lunch

3 Courses – £30.00 – 2 Courses – £24.00

Soup Of The Day **GF/V**

Warm bread roll

Breaded Scampi

Fresh leaves, tartare sauce

Mediterranean Vegetable Arancini **GF/V/VE**

Harissa mayonnaise, baby leaves

Seafood Medley Cocktail **GF**

Prawns & crayfish, iceberg lettuce, cherry tomato, red onion & cucumber salsa, Marie rose sauce

Smoked Duck Breast **GF**

Chicory salad, spiced plum glaze



Chicken A La Crème **GF**

French trim chicken breast, champ mash, cream of mushroom, cognac & truffle sauce

Roast Of The Day **GF Available**

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

Thai Style Fish Cakes

creamy masala sauce, baby potatoes

Traditional Fish & Chips

Beer battered fish of the day, garden peas, homemade tartare sauce, lemon wedge

Beetroot & Butternut Squash Wellington **V/VE**

New potatoes, arrabiata sauce

All the above are served with Seasonal Vegetables



Blackberry, Apple & Cinnamon Tart **V**

Vanilla sauce

Espresso Martini Tiramisu **V**

Coffee gel, Chantilly cream

Triple Chocolate & Calypso Mousse **V**

Smoked salt, caramel glaze

Selection of Cheese & Biscuits + £6 supp

GF Available

Onion Chutney, grapes, celery

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

Two scoops