



## Sunday Lunch

Two courses £24.95 • Three courses £29.95

### 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.