



Sunday Lunch Menu

Three courses - £26.95 per adult / Two courses - £21.95 per adult

Three courses - £15.00 per child / Two courses - £12.50 per child (under 12 years)

STARTERS

Homemade Soup of the Day, freshly baked bread (VE,GF)

Arancini, Devonshire brown crab, aioli

Chestnut Mushrooms on Toast, spinach & truffle (VE)

Caesar Salad, chicken croquettes, baby gem, crispy prosciutto ham, shaved Parmesan, Caesar dressing

ROASTS

Roast Peppered Topside of Beef, Yorkshire pudding, horseradish, pan gravy

Ginger Beer Glazed Gammon, glazed apples (GF)

Thyme Roasted Turkey Breast, sage & onion stuffing, chipolatas

All served with roast potatoes, cauliflower cheese & seasonal greens

MAIN COURSES

Corn-Fed Chicken, pommes Anna, cep mushroom purée, summer vegetables, chicken jus (GF)

Pan Roasted Fillet of Hake, Parmesan & chorizo crust, red pepper purée, braised baby gem (GF)

Asparagus Risotto, shaved Parmesan, olive crumb, crumbled feta (V)

DESSERTS

Banana Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream

Classic Lemon Tart, lemon crisps, lime gel, raspberry sorbet

Chocolate & Raspberry Mousse, fresh raspberries, raspberry gel, vegan vanilla ice cream (VE,GF)

White Chocolate & Orange Cheesecake, Chantilly cream, dehydrated orange, star anise syrup

Guests with food allergies and intolerances; please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. All prices include VAT at the current rate. (v) does not contain meat, (ve) does not contain any animal products, (gf) does not contain gluten, (gfo) can be adapted to be gluten free, (df) does not contain dairy.