

## Sunday Lunch Menu

1 course - £12.95    2 Courses - £18.95    3 Courses - £24.95

### Starters

Carrot, Cumin and Ginger Soup, Sour Cream and Honey served with Crusty Bread (GF Bread available)

Potato Gnocchi with Pork Ragu, Parmesan Shavings and Sage Crisps

Smoked Mackerel, Creamed Leeks served on Toasted Ciabatta finished with a Soft Poached Egg

Poached Salmon and Chorizo Tart served with Cucumber Cream Cheese and Peashoots

Pea and Feta Fritters served with Guacamole and Watercress

Chicken and Sweetcorn Salad – Grilled Chicken Breast, Baby Gem Lettuce, Sweetcorn Puree, Pineapple Salsa and Crisp Chicken Skin (GF)

### Main Course

Classic Roast Dinner

A choice of Beef Brisket or Chicken Supreme

All served with Crispy Roast Potatoes, old school gravy and a homemade Yorkshire pudding. Also accompanied by mashed Carrot and Swede, Broccoli Cheese and Braised Red Cabbage.

Fish of the Day – (Please ask your server) (Supplement May Occur)

8oz Flat Iron Steak, Skinny Fries, Au Poivre Sauce, Mushroom and Tomato, Dressed Watercress (£4.50 Supplement)

Sweet Potato, Butternut Squash and Spinach Curry served in a Crispy Taco Shell with Curried Chickpeas and a Coconut Tzatziki, Pilau Rice (V)

### Dessert

Biscoff Cheesecake, Banana Ice Cream

Rhubarb and Custard Fool with Lime infused Crispy Puff Pastry Shards

Chocolate Orange Brownie, Orange Sorbet

Selection of Cheeses, Grapes, Celery and Red Onion Chutney with Crackers (£2 Supplement)

Lemon Posset with Rum and Vanilla infused Berries (GF)

Pear Compote with a Granola Crumble Top served with Raspberry Sorbet