

SUNDAY LUNCH SAMPLE MENU

2 COURSE 21

3 COURSE 24.95

STARTERS

**BUTTERNUT SQUASH
VOLUTE**

**SCOTTISH SALMON
HORSERADISH**
Dill and cucumber

GLAZED CHICKEN WINGS
Confit shallots,
cream of cider sauce

**SMOKED HADDOCK
FRITTERS**
Red pepper and tomato
salsa, rocket and parmesan

MAIN COURSE

ROAST SIRLOIN OF BEEF
With Yorkshire pudding
duck fat potatoes,
cauliflower gratin, seasonal
vegetables and gravy

ROAST CHICKEN BREAST
Leg-bread sauce
duck fat potatoes,
cauliflower gratin, seasonal
vegetables and gravy

COD LOIN
Caramelized cauliflower,
curried mussels,
garlic and almonds

**ROAST SWEETHEART
CABBAGE TERIYAKI
GLAZE**
Wild mushroom,
onion and leeks

DESSERT

BAKED RICE PUDDING
Pear and almond

**STICKY TOFFEE
PUDDING**
Butterscotch sauce,
vanilla ice cream

**STRAWBERRY
CHEESECAKE**
Fresh berries and sorbet

**SELECTION OF BRITISH
CHEESES**
Fig chutney, grapes
and crackers

SIDE ORDERS

All 3.5

CHUNKY CHIPS

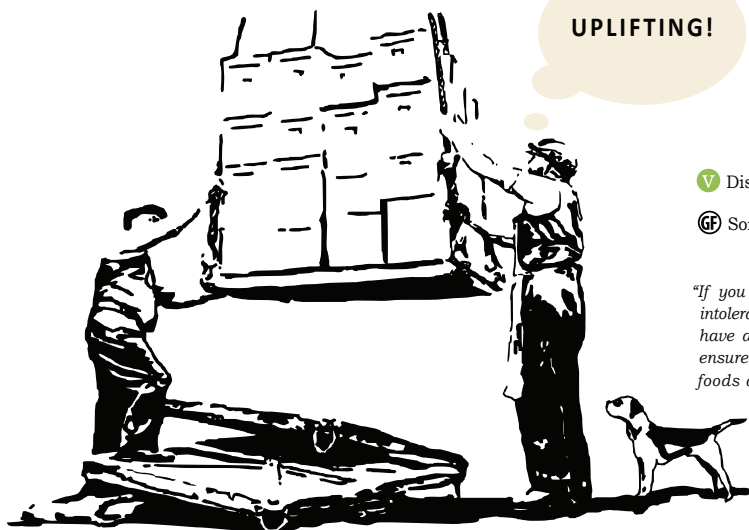
**CREAMED
POTATO**

**ROAST POTATOES
GARLIC AND
THYME**

**CAULIFLOWER
CHEESE**

**SEASONAL
MIXED VEG**

UPLIFTING!



Dishes suitable for vegetarians available. Some dishes may contain nuts.

Some dishes can be gluten free.

"If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service."