

## Sunday Lunch Sample Menu 12pm - 3pm | Last orders 2.30pm

For reservations call 02382 540 110

### Starters

**Soup of the Day** Served with herb oil and bread (Vegan, gluten, GF available)

Chicken Liver Pate Served with red onion confit and toasted sourdough (Gluten, milk, egg, sulphur dioxide)

#### **Deep Fried Breaded Brie**

Cranberry sauce and salad garnish (Gluten, milk, egg)

#### Smoked Salmon

Horseradish cream, dill pickled cucumber and pea shoots (Milk, fish, sulphur dioxide)

### Mains

#### **Roasted Striploin of Beef**

Served with Yorkshire pudding, garlic and thyme roasted potatoes, a selection of vegetables and red wine jus (Gluten, egg, sulphur dioxide)

#### Panfried Chicken Breast

Served with Yorkshire pudding, garlic and thyme roasted potatoes, a selection of vegetables and red wine jus (Gluten, egg, sulphur dioxide)

#### **Panfried Seabass**

Served with herb crushed new potatoes, tenderstem broccoli and sauce vierge (Fish, sulphur dioxide)

#### Butternut, Spinach and Feta Wellington

Served with garlic and thyme roasted potatoes, a selection of vegetables and a red wine jus (Vegan, gluten)

#### Children's Roast available

(Gluten, egg, sulphur dioxide)

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.



# Desserts

Apple and Blackberry Crumble Served with custard. Vegan option available served with vegan ice cream (Gluten, milk)

Served with butterscotch sauce and vanilla ice cream (Gluten, milk, egg)

Selection of Cheeses Homemade chutney, grapes and biscuits (Gluten, milk, sulphur dioxide)

> Vanilla Crème Brûlée Served with a shortbread biscuit (Contains egg and milk)

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