

Sunday Lunch Menu

NOT AVAILABLE MOTHERS DAY-SEE SEPARATE MENU

Sample menu (subject to changes)

Two course lunch £25.95

Third course £7.95

Please advise us of any food allergies or specific dietary requirements before ordering

All dishes marked with (gf) either are or can be adapted to suit gluten free

STARTER

- Soups of the day: (vegan) spiced parsnip & apple (gf) or broccoli & blue cheese (gf)
- The 'Blue Strawberry' Salad: king prawns, grilled cured bacon, Stilton, roasted cashew nuts, crisp croutons, dressed mixed leaves (gf)
- Chicken liver pate: topped with redcurrant jelly, red onion jam & garlic crostini (gf)
- (vegan) Garlic & mushroom pate: mixed leaves, garlic crostinis (gf)
- Seafood cocktail: crayfish tails & prawns in Marie Rose sauce, smoked salmon twist (gf)
- (vegan) tagliatelle pasta: wild mushrooms, spinach, peas & pine nuts (gf)
- Salt & pepper squid: garlic & herb mayonnaise
- Maldon smoked salmon: smoked mackerel pate, pea shoots, blinis (gf)
- Oriental beef strips salad: cashew nuts, orange, soy & ginger dressing £2.00 supplement
- (v) Grilled goats cheese: with rocket on beetroot carpaccio (gf)
- Smokey barbecue pork ribs: with coleslaw
- Hoi sin Duck spring roll: sweet chilli dip
- Puff pastry "Pizzetta": topped with cherry tomatoes, poached egg, crispy bacon & Hollandaise sauce

MAIN COURSE

- Roast sirloin of Scottish beef: cooked to your liking, with Yorkshire pudding (gf)
- Roasted turkey breast & gammon: sausage, herb & onion stuffing, chipolata, Yorkshire pudding (gf)
- Slow roasted belly of pork: sage & onion stuffing, crispy crackling, roast gravy (gf)
- Half roasted duck: cherry, plum & brandy sauce
- Steak & ale pie: shortcrust pastry, mashed potato
- Free range chicken breast: wild mushroom fricassée & savoury rice (gf)
- Grilled skate wing: new potatoes, tomato & caper butter sauce (gf)
- Baked monkfish: glazed with Thermidor sauce with duchesse potatoes
- Duet of seabass & salmon: lobster bisque, garlic & chilli prawn cake, new potatoes 2.00 supplement
- (vegan) Mushroom & cashew nut wellington: new potatoes, vegan gravy
- (vegan) Steamed suet pudding: leek, butternut squash, sage & sweet potato, vegetable gravy, new potatoes
- (v) Baked Brie, cranberry & spinach tart: mixed salad & sweet potato chips

Main courses where applicable served with roast potatoes, fresh vegetables & peas & baby onions

DESSERT £7.95

Please note: - if a brought in celebration cake is consumed instead of dessert, a "cakage" charge of £2 per person will be made

- (vegan) mini Chocolate & orange cup: served with biscotti (gf)
- Mini lemon Posset with homemade biscuit (gf)
- Ice cream & sorbet selection
- Traditional homemade spiced Christmas pudding: brandy custard (gf)-please state if Gluten free
- (v) Crème brulee: homemade biscuit (gf)-please state if Gluten free
- (v) Meringue Pavlova: Chantilly cream & black cherry compote (gf)
- Vanilla Cheesecake: mixed berry compote
- Warm apple & mincemeat frangipane tart: rum & raisin ice cream
- (Vegan) Oreo Torte with vegan ice cream
- Cheeseboard: selection of cheeses, biscuits & red onion jam £9.50

For your convenience a suggested gratuity of 10% will be added to your bill for the benefit of serving & other staff