

# Sunday Lunch Menu

Two course lunch £29.95

Third course £7.95

**PLEASE NOTE THIS IS A SAMPLE MENU SUBJECT TO CHANGE**

WE ARE OPEN ALL DAY EVERYDAY FROM NOON  
Brunch, lunch, children's menu, afternoon tea (pre ordered) & dinner

To keep up to date with all that is happening, please follow us on social media

*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 gluten free*

*(v)-vegetarian (vg)-vegan*

## STARTER

(vg) Homemade spiced cauliflower & apple soup (gf)

The 'Blue Strawberry' Salad: king prawns, grilled cured bacon, Stilton, roasted cashew nuts, crisp croutons, dressed mixed leaves (gf) (vegan version available)

Baby back BBQ ribs: coleslaw, pineapple salsa, chili

Chicken liver pate: redcurrant jelly topping, red onion jam, focaccia (gf)

Crayfish tail & prawns seafood cocktail: Marie Rose sauce (gf)

Salt & pepper squid: cajun Tartare

Seafood platter: smoked salmon, salmon 'pastrami', king prawns, mackerel pate, blinis

£3 supplement

Pan fried scallops (2): pea puree, Parma ham, olives

£3 supplement

Nduja king prawns: parsley, lemon (gf)

£3 supplement

(vg) Sun blushed tomato & chickpea pate: toasted ciabatta (gf)

## MAIN COURSE

Roast Sirloin of Scottish beef: cooked to your liking, Yorkshire pudding (gf)

Roast chicken: sausage meat stuffing, chipolata, Yorkshire pudding (gf)

Roasted half duck: braised red cabbage, cherry jus, roasted potatoes, Yorkshire pudding

Chicken, mushroom & tarragon pie: enclosed in shortcrust pastry, creamed mashed potato

Rump of English lamb: served pink, roast potatoes, ratatouille, mint red wine jus(gf)

£3 supplement

Fillet of salmon & cream cheese in filo pastry: new potatoes, creamy fish sauce

Garlic & herb buttered lobster: frites, dressed leaves (gf) Half £7 supplement

Whole £15 supplement

Grilled wing skate: sun blush tomato & caper butter, frites (gf)

£3 supplement

(vg) Mediterranean vegetable & chickpea pie: new potatoes, vegan gravy

(vg) Nut roast: grilled cauliflower, roasted potatoes, charred apple sauce

Cauliflower cheese for two to share £4.95

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

## DESSERT

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

### MINI DESSERT £6.50

(v) English strawberry Eton Mess (gf)

(v) Crème brulee: homemade biscuit (gf)

(v) White chocolate Biscoff cheesecake: Chantilly cream, Biscoff crumb

(v) Meringue pavlova: summer fruits & whipped cream (gf)

(vg) Chocolate brownie: chocolate sauce, vegan ice cream

(v) Hot dessert of the day: custard or ice cream

(vg) Tiramisu: coffee & Amaretto-soaked sponge layered between whipped cream cheese

(v) Warm apple & apricot frangipane tart: vanilla cream

(v) Selection of ice creams & sorbets (gf)

Cheeseboard: trio of British cheeses to share with red onion jam & crackers (gf)

£4 supplement

*For your convenience a suggested gratuity of 12.5% will be added to your bill for the benefit of serving & other staff*