

Sunday Lunch Menu

Two course lunch £33.95

Third course £7.95

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

*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) Chef's leek & potato soup (gf)
OR tomato & roasted red pepper (gf)
- Blue Strawberry Salad: king prawns, grilled cured bacon, Stilton, roasted cashew nuts & crispy croutons,
dressed leaves (gf)
- BBQ spare ribs: homemade coleslaw
- Blue Strawberry "Winter Ploughman's": honey roasted ham, deep fried Brie & liver pate £2 supplement
with piccalilli & dressed leaves
- Fish platter: smoked salmon, potted smoked mackerel pate, king prawns served with blinis (gf) £2 supplement
- Seafood cocktail: crayfish tails & prawns in Marie Rose sauce topped with twist of smoked salmon (gf)
- (v) Baked Camembert: studded with rosemary & garlic, toasted focaccia (gf)
- (vg) Mushroom arancini: spicy tomato sauce
- (v) Seasonal vegetable tart: Feta, salsa Verde, smokey aubergine & dukka (course blend of spices, nuts & seeds)

MAIN COURSE

- Roast sirloin of Scottish beef: cooked to your liking, Yorkshire pudding (gf)
- Roast loin of pork: sage n' onion stuffing, crackling, Yorkshire pudding (gf)
- Roast breast of chicken: chipolata, sausage meat stuffing, Yorkshire pudding (gf)
- Rump of lamb: roasted in rosemary & garlic, roast potatoes (gf) £2 supplement
- Steak & peppercorn sauce pie: shortcrust pastry, mashed potato
- Grilled wing of skate: sun blushed tomato butter & new potatoes (gf) £2 supplement
- Salmon fillet: griddled asparagus, new potatoes, asparagus cream sauce (gf)
- (vg) Mushroom & asparagus pie: new potatoes, vegan gravy
- (v) Vegetarian sausage 'Toad in the Hole': vegetable gravy, mashed potato

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

Cauliflower cheese for two to share	5.95	Extra Yorkshire pudding	1.50	French green beans, crispy onions	3.50
Sausage meat stuffing	4.00	Garlic buttered broccoli	4.95	Garden peas	2.95

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 each

- (v) Lemon posset (gf)
- OR
- (v) Mini strawberry Eton mess (gf)

- (v) Apple & blackberry crumble: custard or ice cream (gf and/or vegan version available on request)
- (v) Crème brulee: homemade biscuit (gf) - please state if Gluten free
- (v) Meringue Pavlova: black cherry compote topped with amaretti biscuit, Chantilly cream (gf)
- (v) Oreo chocolate torte: vanilla ice cream
- (v) Profiteroles: with chocolate sauce & vanilla ice cream
- (v) Warm Oreo banoffee sponge: toffee custard

add an extra jug of custard or scoop of ice cream to any dessert £1.95

- (v) Selection of ice creams & sorbets (gf)
- Cheeseboard: trio of British cheeses to share with fruit chutney & crackers (gf) £2 supplement

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