

# Sunday Lunch Menu

## Starters

- Soup of the Day V GFA VA** £9.95  
Served with Rustic Bread and Butter
- Moules Mariniere GFA** £10.50  
Fresh Scottish Mussels in a White Wine, Cream and Garlic Sauce, Served with Crusty Bread As a main served with fries £21.95
- Moules Provencal GFA** £10.95  
Fresh Scottish Mussels in a Roast Tomato Sauce with a Hint of Chilli, Served with Crusty Bread As a main served with fries £21.95
- Roast Portabello Mushroom V** £9.95  
Served with a Goats Cheese and Sun-dried Tomato Pesto
- Baked Camembert V** £15.95  
To Share, Complimented by a Rich Onion Chutney and Crusty Bread
- Classic Prawn Cocktail GF** £9.95  
King Prawns, Little Gem Lettuce, Marie Rose Sauce, Lemon Wedge and Smoked Paprika

## Roasts

- Slow-Roasted Leg of British Lamb** £21.95
- Sirloin of British Beef** £22.95
- Trio of Meats** £24.95
- Loin of Free-Range Pork** £19.95
- Nut Roast V VA** £19.95  
With Vegetarian Gravy

*All of the above are served with Yorkshire Pudding, Crispy Roast Potatoes, Honey-Roast Parsnips, Steamed Market Vegetables, Cauliflower Cheese, Herb Crushed Carrots with Brown Butter and Red Wine Gravy (all GFA DFA)*

## Mains

- Chef's Vegetarian Special V VA** £16.95  
Please ask your Server for Today's Dish
- Crispy Skinned Sea Bass Fillet GF** £22.95  
Served with Sautéed New Potatoes, Tenderstem Broccoli, and salsa verde
- Grilled Marinated Halloumi Cheese V GFA** £18.95  
Served with Market Greens and Crispy French Fries
- Grilled Steak Burger** £17.95  
Served with Streaky Bacon, Cheddar Cheese, French Fries and a Side Salad

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## Desserts

<b>Classic Sticky Toffee Pudding V</b>	£7.95
Served with Vanilla Ice Cream and Sticky Toffee Sauce	
<b>Honey Roast Plum, Apple, Cinnamon &amp; Almond Crumble V</b>	£7.95
Complimented with Custard or Vanilla Ice Cream	
<b>Belgian Dark Chocolate Brownie V</b>	£8.50
Served with Chocolate Sauce, Baileys Whipped Cream and Vanilla Ice Cream	
<b>Baked Cheesecake V</b>	£8.95
Served with a Raspberry Sorbet	
<b>Selection of Luxury of Gelato and Sorbets V GFA VA</b>	One Scoop £2.50 Two Scoops £4.50 Three Scoops £6.50
Ask your Server for flavours	
<b>Selection of Artisan Cheeses V GFA</b>	Platter of Three Cheeses £13.95 Platter of Four Cheeses £15.95
Served with Celery, Apple Salad, Grapes, Chutney & Crackers	

## Teas & Coffees

<b>Coffee</b> <i>Dcaffeinated Available</i>	<b>Liqueur Coffee</b>	£7.50	<b>Tea</b>	£3.50
Americano Flat	Baileys		Traditional English	
White	Tia Maria		Earl Grey	
Cappuccino Café	Jameson		<b>Herbal</b>	£3.50
Latte Single	Cointreau Grand		Lemon & Ginger	
Espresso Double	Marnier Amaretto		Peppermint Green	
Espresso	Courvosier Dark		Tea	
Macchiato	Rum		Mixed Red Berries	
			<b>Hot Chocolate</b>	£4.00

V - Vegetarian GF - Gluten Free GFA - Gluten Free Adaptable VE - Vegan VA - Vegan Adaptable DFA - Dairy Free Adaptable - Dishes can be adapted upon Request  
V\* Please note that Gelatin may be used in some of our Desserts and Ice Creams, ask your server for suitable Vegetarian Options.

Our Chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server.

For parties of 8 or more, a 10% gratuity will be added which will be distributed equally to all staff on duty.