

# Sunday Lunch Menu

## STARTERS

Crab and Crayfish Salad, Mango, Pomegranate \*

Homemade Soup of the Day

Ham Hock Terrine, Piccalilli \*

Warm Fennel and Cherry Tomato Crumble (V)

## MAIN COURSES

Baked Fillet of Cod, Anna Potato, Tempura Squid Ring

Confit Duck Leg, Rösti Potato, Braised Red Cabbage\*

Roast Sirloin of Beef, Yorkshire Pudding, Seasonal Vegetables, Roast Potatoes

Bubble and Squeak Risotto (V)

## SIDES Each @ £3.50

French Fries	Mixed Leaf Salad*
Mashed Potatoes*	Garlic Ciabatta
Rocket & Parmesan Salad*	Steamed New Potatoes*
Wilted Spinach*	Spring Green Vegetables*
Garlic Mushrooms*	Tomato and Basil Salad*
Sweet Potato Fries	Caesar Salad

## HOMEMADE DESSERTS

Pear and Almond Tart, Vanilla Ice Cream

Caramel Mousse, Milk Chocolate Bavaois, Chocolate Cream

Sticky Clementine and Ginger Pudding

Fresh Fruit Platter, Citrus Sorbet\*

Selection of Three British Artisan Cheeses (*Supplement of £3.75*)

Please select your choice from our full Cheese menu.

Two courses ~ £22.95

Three courses ~ £26.95

\* – Gluten Free V – Vegetarian. Nut Allergy – all items listed may contain traces of nuts. If you have any concerns please contact your waiter.  
The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.  
Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.