

Sunday Lunch Menu

STARTER

SOUP OF THE DAY (VG) (GF AVAILABLE)

Warm Bread & Butter
Gluten, Milk

CHICKEN LIVER PATE (GF)

Cranberry Chutney, Salad, Oatcakes
Gf Oats, Milk, Egg, Sulphites

PEARLS OF MELON & GREENLAND PRAWNS

Marie Rose Sauce, Rocket, Bread & Butter
Crustacean, Gluten, Wheat, Milk, Barley, Fish, Soya, Celery

MEDITERRANEAN BRUSCHETTA

Tomato, Red Onion, Basil, Balsamic Glaze (V)
Sulphites >10ppm, Gluten, Wheat

MAINS

ROAST CHICKEN

Alford Oatmeal Stuffing, Roast Potatoes, Roasted Root Vegetables, Seasonal Spring Greens, Roast Pan Gravy
Gluten, Wheat

ROAST RIBEYE OF ABERDEEN ANGUS

Yorkshire Pudding, Roast Potatoes, Roasted Root Vegetables, Seasonal Spring Greens, Roast Pan Gravy
Gluten, Wheat, Milk, Egg

TANDOORI MONKFISH KEBAB

Warm Chapati Bread, Basmati Rice, Spiced Coconut Sauce, Mint Yoghurt, Mango Chutney
Gluten, Wheat, Fish, Milk, Mustard

GNOCCHI (VG)

Spinach, Leeks, Garden Peas, Parsley Cream Sauce, Rocket & Truffle Oil Salad
Gluten, Wheat

DESSERTS

STICKY TOFFEE PUDDING (VG AVAILABLE)

Honeycomb Ice Cream, Toffee Sauce
Milk, Gluten, Wheat, Egg

CITRUS COMPOSITION (GF)

Lime Meringue Tart, Lemon Panna Cotta, Orange Sorbet
Milk, Egg, Soya

STRAWBERRY BAKEWELL TART (GF)

Frosted Strawberries, Strawberry Gel, Clotted Ice Cream
Milk, Almond, Egg

CRÈME BRULÉE (GF)

Raspberry Compote, Raspberry Shortbread
Egg, Milk