

Sunday Lunch



Starter

Prawn and crayfish cocktail, marie rose, buttered brown bread

Duck bon-bon, hoisin sauce, frizzy salad

Filo heritage tomato tart, mozzarella, balsamic dressing

Main Course

Treacle and truffle striploin

Rosemary roasted guinea fowl

Duck breast

Beetroot wellington

(All served with garlic & rosemary roasted potatoes, Yorkshire pudding, seasonal greens, roasted carrots & parsnips, butternut squash puree, braised red cabbage, cauliflower cheese & homemade gravy)

Pan roasted hake fillet, crab cake, prawn bisque & courgette flower with scallop mousse

Dessert

Lemon meringue pie, fresh raspberries and raspberry sorbet

Coffee brulee, fresh blackberries and white chocolate shortbread

Deconstructed mango and passionfruit cheesecake, mango sorbet

Cheeseboard served with chutney & crackers (£5.00 supplement)

1 Course £22, 2 Courses £27, 3 Courses £32



If you suffer from any food allergies, please inform a member of staff as we have additional information and options for you.
Please be aware a discretionary 10% service charge will be added to the bill, please let us know if you would like this to be removed.

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