

## Sunday Lunch

**CLASSIC CULLEN SKINK** GFO  
Freshly baked bread

**SZECHAUN GOATS CHEESE** VEG  
Chutney, croute

**CHICKEN LIVER PARFAIT** GFO  
Apple chutney & oatcakes

**CLASSIC PRAWN COCKTAIL**  
Marie Rose sauce, king prawn, baby gem, paprika

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## SUNDAY ROAST

All roasts are served with a Yorkshire pudding, roast potatoes, seasonal vegetables, and roast gravy.

**ROASTED STRIPLION OF  
SCOTTISH BEEF**

**ROASTED BREAST  
OF CHICKEN**

### GUEST ROAST

**AUBERGINE PARMIGIANA** VEG  
Garlic bread, mixed salad

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**STICKY TOFFEE PUDDING**  
Butterscotch sauce, milk ice cream

**GUEST CHEESE**  
Oatcakes, grapes, celery, apply jelly

**ICE CREAM & SORBET** GF/DFO  
Selection of ice cream or sorbet

**APPLE CRUMBLE**  
Choice of crème anglaise or vanilla ice cream

**CHEESECAKE OF THE MOMENT**  
Purée and ice cream

**TWO COURSES**  
**£28** PER PERSON

**THREE COURSES**  
**£34** PER PERSON

(GF - Gluten free / GFO - Gluten free option / DF - Dairy free / DFO - Dairy free option / V - Vegan / VEG – Vegetarian / VO – Vegan option)

*Please just make us aware of these requirements and/or allergies when ordering.  
Guests on a dinner inclusive package have an allowance of £30 per person*

*Service Charge - Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge - every penny you might want to give is shared equally by our teams. There is no administration cost or anything retained by the company; what you may give is guaranteed to go 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.*