
SUNDAY MENU

2 COURSES £22 | 3 COURSES £26

STARTERS

SOUP DU JOUR {V}

CRUSTY BREAD & WITH SEA SALT BUTTER

PLUM TOMATO & RICOTTA BRUSCHETTA
WITH GARLIC & BASIL

DUCK & ORANGE PARFAIT
APRICOT CHUTNEY, OATCAKES

MAIN COURSE

ROAST SIRLOIN OF BEEF

YORKSHIRE PUDDING, ROAST POTATOES, SEASONAL VEGETABLES, RICH BEEF JUS
– ONCE IT'S GONE IT'S GONE...

CHICKEN BREAST

MARINATED WITH LEMON THYME & HONEY, HASSELBACK POTATOES, ASPARAGUS & CHILLI DRIZZLE

MOROCCAN SPICED VEGETABLE TAGINE
SERVED WITH COUS COUS

230G D-RUMP {£6 SUPPLEMENT}

LEAN & FULL OF FLAVOUR – BEST SERVED MEDIUM FOR THE STEAK LOVERS OUT THERE TO GET THE
ULTIMATE FLAVOUR OF THIS CUT.

SAUCES £3 EACH | PEPPER | RED WINE JUS | DIANE | WHISKY SAUCE | GARLIC BUTTER

SWEETS

STICKY TOFFEE PUDDING VANILLA ICE CREAM, HONEYCOMB & SALTED CARAMEL SAUCE

PORRELLI'S ICE CREAM THREE SCOOPS OF YOUR CHOOSING – ASK YOUR SERVER FOR TODAY'S FLAVOURS

LEMON CURD CHEESECAKE RASPBERRY SORBET

{V} VEGETARIAN | {VE} VEGAN | {GF} GLUTEN FREE | {N} NUTS

PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY REQUIREMENTS OR ALLERGIES. OUR SOURDOUGH BREAD IS MADE IN AN ENVIRONMENT WHERE THERE MAY BE TRACES OF NUTS.