

SUNDAY LUNCH MENU

2 COURSES FOR £25 | 3 COURSE FOR £32

STARTERS

WHITE ONION AND CELERY SOUP
Focaccia and Jersey Farm Butter (V) (GFA) (VGA)

SMOOTH CHICKEN LIVER PATE
Toasted Brioche and Plum Chutney (Gfa)

TOMATO AND PARMESAN TART
Rocket and Shallot Salad (V)

CRISP CALAMARI
Spiced Mayonnaise, Chilli and Spring Onion Salad

MAIN COURSE

ROASTED CHICKEN SUPREME
Chipolata Sausage, Sage & Onion Stuffing, Roasted Potatoes, and Tender Stem Broccoli (GFA)

ROASTED SIRLOIN OF BEEF
Homemade Yorkshire Pudding, Roasted Potatoes and Confit Carrots and Parsnips (GFA)

PENNE ARRABBIATA
Penne Pasta Bound in a Chilli and Tomato Sauce (VG)

NUT ROAST
Roast Potatoes, Roasted Root Vegetables, Yorkshire Pudding and Vegetarian Gravy (V)

CLASSIC FISH AND CHIPS
Mushy Peas and Tartare Sauce

DESSERTS

APPLE AND WINTER FRUIT CRUMBLE TART
Creamy Custard (V)

STICKY TOFFEE PUDDING
Toffee Sauce and Vanilla Ice Cream (V) (GFA)

VANILA CHEESECAKE
Summer Fruit Compote and Raspberry Ripple Meringues (V)

CHOCOLATE AND CHILI TART
Raspberry Gel and Raspberry Sorbet