

SUNDAY LUNCH MENU

2 COURSES FOR £25 | 3 COURSE FOR £32

STARTERS

LEEK AND CELERY SOUP
homemade bread and jersey farm butter (V)(GFA)(VGA)

SMOOTH CHICKEN LIVER PATE
toasted brioche and plum chutney (GFA)

SMOKED HADDOCK TART
poached hens egg and chive butter sauce

CRISPY CALAMARI
spiced mayonnaise chilli and spring onion salad

MAIN COURSE

ROASTED CHICKEN SUPREME
chipolata sausages, sage and onion stuffing and tender stem broccoli

ROASTED SIRLOIN OF BEEF
homemade Yorkshire pudding, roasted potatoes and roasted root vegetables

PANFRIED GNOCCHI
with wild mushrooms, mushroom ketchup, sundried tomatoes and tarragon oil

LUXURY NUT ROAST
roasted potatoes, roasted root vegetables, Yorkshire pudding and vegetarian gravy

CLASSIC FISH AND CHIPS
mushy peas and tartare sauce

DESSERTS

STICKY TOFFEE PUDDING
toffee sauce and vanilla ice cream

BAILEYS AND BANANA CHEESECAKE
salted caramel ice cream and glazed banana

RASPBERRY AND WHITE CHOCOLATE CRÉME BRULEE
and shortbread biscuits

RHUBARB AND APPLE CRUMBLE TART
and custard