



Starters

*Lentil Soup
served with bread and butter*

*Ham Haugh Cake
Panko crusted braised ham haugh, with pickled pineapple and chilli salsa, dressed leaves and herb oil*

*Haggis Spring Rolls
crisp Filo pastry encasing haggis, with dressed leaves, pickled turnip and black garlic emulsion*

*"NOSH" Caprese Salad
our take on the classic tomato and buffalo mozzarella salad, with crisp croutons, basil oil and balsamic reduction*

Main Courses

*Traditional Sunday Roast
a classic, featuring roasted meat (beef, lamb or ham) served with crispy roast potatoes, creamy mash, Yorkshire pudding, seasonal vegetables, and rich gravy*

*'NOSH' Steak and Sausage Pie
our take on a classic, garnished with market veg, with either mash or hand-cut chips*

*Wild Mushroom and Spinach Gnocchi
Pan-fried pillow Gnocchi with sautéed wild mushrooms, wilted baby spinach, and garlic in a decadent Parmesan cream sauce*

*Chicken and Bacon Caesar Salad
our twist on the classic, char-grilled chicken breast resting on crisp lettuce, croutons and bacon, finished with Parmesan and Caesar dressing*

*Catch of the Day
please ask your server for today's dish*

Desserts

*Summer Fruit Pudding
Coulis soaked sponge encasing berry compote and strawberry ice cream*

*Black Forest Brownie
chocolate brownie, cherry compote, Chantilly cream and chocolate Tuille*

*Sticky Toffee Sundae
layers of sticky toffee sponge, toffee sauce, vanilla ice cream and Chantilly cream*

Ice cream

Easter Sunday Lunch Menu 3 course £30

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