



**SUNDAY LUNCH MENU. 2 COURSES - £22. 3 COURSES - £27**

**BAR SNACKS**

Crispy Calamari, Confit Garlic Aioli – £6.5

Pork Belly Croquette, Apple Gel - £4

Mini Battered Cod Strips, Tartar Sauce - £4

Homemade Focaccia Bread, Balsamic oil (V) - £4

**STARTERS**

Pea and Mint Soup, Toasted Bread (V) (GF\*)

Chicken Liver Parfait, Red Onion Chutney, Balsamic, Sour Dough (GF\*)

Heirloom Tomato, Buffalo Mozzarella Salad, Almonds, Balsamic (V) (GF)

**MAINS**

Roasted Dry Aged Rump of Beef, Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese, Yorkshire Pudding (GF\*)

Roasted Leg of Lamb, Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese (GF\*)

Traditional Fish & Chips, Green Peas, Tartar Sauce, Lemon

Pan Fried Fillet of Salmon, Cucumber, Samphire, Radish, Coriander and Mint Dressing (GF)

Cauliflower Steak, Wild Mushroom Quinoa, Charred Red Onions, Curry Emulsion (V) (DF)

**DESSERT**

Lemon Posset, Raspberry Coulis, Shortbread (GF\*)

Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce

Iced Apricot Parfait, Poached Apricots, Almond Brittle

Selection of Cheeses, Grapes, Chutney