



## Sample Sunday Lunch Menu

### To start

Whipped Goats Cheese, Beetroot, Apple & Red Wine Purée, Sourdough Bread Allergens 6(wheat), 7, 8, 12

Spicy Green Lentil Soup with Homemade Wheaten Bread Allergens 6 (wheat), 7,8,12

Smoked Salmon, Crab Meat & Lime Mayonnaise, Crispy Capers, Marie Rose Sauce Allergens 1,2,3,7,8,11,12

Deep-Fried Beef Strips, Carrot Purée, Sesame Seeds, Korean Sauce Allergens 7,8,10,12

### Main event

Roast Turkey Crown, Baked Ham, Stuffing, Chipolatas, House Gravy Allergens 6,7,8,9,12

Slow Cooked Beef Cheek, Carrot & Thyme Purée, Silverskin Onion Jus Allergens 7,8,9,12

Seared Fillet of Seatrout, Minted Garden Pea Purée, Red Pepper Jam, Lemongrass Cream Allergens  
1,2,3,6,7,8,12

Pan-Fried Supreme of Chicken, Celeriac Purée, Black Pudding, House Gravy Allergens 6(wheat),7,8,12

Roast Butternut Squash & Baby Spinach Risotto, Toasted Pine Nuts & Parmesan Cheese Allergens 5,7,8,12

**All main courses include Carrot & Parsnip, Mashed and Roast Potato**

### To finish

Warm Apple & Cinnamon Tart, Mixed Nuts & Rosemary, Crème Anglaise, Vanilla Ice-Cream  
Allergens 6,7,11

Traditional Homemade Tiramisu, Tia Maria, Chantilly Cream, Chocolate Ice-Cream  
Allergens 5,6(wheat),7,8,11

Mixed Berry Cheesecake, Fruit Coulis, Strawberry Ice-Cream  
Allergens 5, 6(wheat), 7,11

Sticky Toffee Pudding, Butterscotch Sauce, Honeycomb Ice-Cream  
Allergens 5,6,7,11

1 course - £17.95

2 course - £24.95

3 course - £29.95

List of Allergens 1&2 Shellfish Crustaceans----- Shrimp (crevette), prawns, crab, crayfish and lobster Molluscs Clams, cockles, mussels, oysters, octopus, snails, squid (calamari) and scallops 3. Fish 4. Peanuts 5. Nuts Almonds/Walnuts/Pecan nuts/Brazil nuts/Hazelnuts/Cashews/Pistachio nuts/Macadamia nuts 6. Cereals containing gluten 7. Milk 8. Soya 9. Sulphur Dioxide 10. Sesame Seeds 11. Egg 12. Celery and Celeriac 13. Mustard 14. Lupin