

**2 COURSE £24.95 3 COURSE £29.95 +12.5% SERVICE SUNDAY ROAST
STARTER**

Courgette and spinach soup (V, D)

Served with melted brie.

Duck Salad (G,SY)

Oriental duck salad with stir fried vegetables red pepper coulis and teriyaki sauce.

Chicken Liver Pate (D,G)

Served with sour dough, red onion chutney and balsamic glaze.

Salmon (F,D)

Smoked salmon served with horseradish, compressed cucumber, candy beetroot and dill oil.

Halloumi (V,D,SY)

Deep fried halloumi served with BBQ sauce and wilds mushroom.

MAIN COURSE

Roast Beef (G,D)

Served with mixed vegetables, roasted potatoes, gravy and Yorkshire pudding.

Roast Rump of Lamb (G,D)

Served with mixed vegetables, roasted potatoes, gravy and Yorkshire pudding.

Sea bass (F, D,G)

Pan-fried fillet of sea bass served on sicilian cous cous, trapanese pesto and prosecco sauce.

Monkfish and octopus (F, D)

*Pan fried monkfish cooked in Provençale sauce served with
Mediterranean slow cooked octopus salad.*

Ravioli (V,D,G,N)

Ravioli pasta with peas, spinach, courgettes and mascarpone cheese.

DESSERT

Lavender panna cotta (D)

Served with berries compote, Chantilly cream and white chocolate shard.

Toblerone Cheesecake (N,G,D)

Served with Chantilly cream and pitted cherries.

Sticky Toffee Pudding (G,D)

Served with salted caramel ice cream.

Fresh Fruit Salad

Served with mango sorbet.

Mixed ice cream

Strawberry / chocolate/ vanilla

Selection of Artisan Cheeses (£3.00 supplement)

Choice of Coffee or fine teas with mints (£3.70 SUPPLEMENT)

F : Fish, E: Egg, S: Shellfish, D: Dairy, G: Gluten, N: Nuts, V: Vegetarian, SY: Soya