

# SUNDAY LUNCH

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**Two Courses 28.95 Three Courses 31.95**

**Mini Roast for Children: Beef or Chicken 12.95**

Cream of Tomato and Red Pepper Soup (V)  
with toasted Olive Focaccia

Crispy Tempura King Prawns  
with Pak Choi Beansprout Salad in Citrus Soy Dressing

Breaded Brie with Ginger spiced Rhubarb Chutney (V)  
and candied Walnuts

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## Sunday Roast

- All served with Roast Potatoes, Yorkshire Pudding and seasonal Vegetables -

**Roast Sirloin of Beef** with Rosemary Gravy and creamed Horseradish

**Rump of Lamb**, Oven-roasted with Garden Herbs and Dauphinoise Potatoes

**Corn-fed Chicken Supreme** with Garlic Cream Mushrooms and smoked Pancetta

Pan-seared Fillet of Salmon with Saffron and Tarragon Velouté  
Garden Peas, Cherry Tomatoes and New Potatoes

Roasted Butternut Squash and Red Pepper Tart with Goats Cheese (V)  
Tenderstem Broccoli, Biquinho Peppers and Basil Pesto

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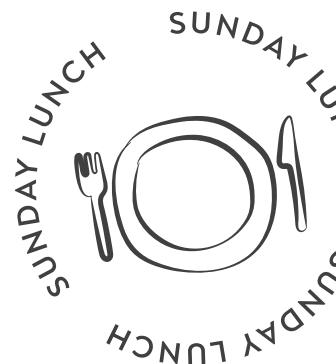
Sticky Toffee and Date Pudding  
with Butterscotch Sauce and Vanilla Ice Cream

Vanilla Crème Brûlée  
with Amaretti Biscuits

Dark Belgian Chocolate Brownie  
with Pistachio Ice Cream

Selection of Ice Creams (2 scoops)

Choose from: Vanilla, Chocolate, Sea Salt Caramel, Honeycomb, Strawberry, Pistachio



### Food Allergies and Intolerances

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. We are more than happy to help and find alternatives if required. While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are totally free from allergens.