

SUNDAY LUNCH MENU

Starter

Soup of the Day

Homemade soup of the day served with artisan bread. GF bread is available on request

Wild Atlantic Smoked Mackerel Pâté

Potted smoked mackerel pâté served with sea-salted toasted crostini

Midori-Soaked Melon (GF/V/VE)

Melon soaked in Midori liqueur with Champagne sorbet

Main

Roast Beef

Served with mashed potato, roast potatoes, carrot & swede crush, Yorkshire pudding, green beans & gravy

Roast of the Day

Served with mashed potato, roast potatoes, carrot & swede crush, Yorkshire pudding, green beans & gravy

Dessert

Sticky Toffee Pudding

Classic STP with toffee sauce & vanilla ice cream

Irish Cream Crème Bruleé

Rich custard & Irish cream topped with burnished caramel and served with an orange-flavoured shortbread biscuit

Black Forest Ice Cream Sundae

Vanilla & chocolate ice creams layered with brownie pieces, black cherries and cherry sauce, topped with Chantilly cream and chocolate shards

Two courses £15.95

Three courses £19.95