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Festive Sunday Lunch

Served 1.00pm – 4.00pm

Adults: £24 one course / £32 two courses / £40 three courses

Children 12 and under: £12 one course / £16 two courses / £20 three courses

Starters

Soup de jour with warm bread (Ve)

Smoked mackerel rillettes on toasted croutes with lemon

Caprese salad with heirloom tomato

Main Courses

Roast beef, seasonal greens, thyme roast potatoes, Yorkshire pudding and red wine jus

Roast chicken, seasonal greens, thyme roast potatoes, Yorkshire pudding and red wine jus

Roast sweet potato wellington, carrot and swede mash, thyme roast potatoes, vegan gravy (Ve)

Fish of the day with greens, new potatoes and lemon and caper butter sauce

Desserts

Warm chocolate brownie with vanilla ice cream (V)

Knickerbocker glory sundae chocolate wafer

Vanilla crème brûlée with Scottish shortbread

Local cheese selection with celery, grapes, crackers and chutney (V) £5 supplement

Sides £5 each

Honey glazed carrots (V)(Gf)

Seasonal greens (V)(Gf)

Pigs in blankets

Cauliflower cheese (V)

Maple parsnips (V)(Gf)

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.