

- SUNDAY -

LUNCH

3 COURSES FOR £24.95 PER PERSON
SERVING FROM 12.30PM - 2.30PM LAST ORDERS

CREAM OF CARAMELISED LEEK SOUP (gf)

With crispy bacon crumbs

GOATS CURD AND WALNUT CROSTINI (v) (n)

Presented on our own toasted walnut bread with baby beetroot, butternut purée and pea shoots

PRAWN COCKTAIL (gf) 🦞

Smooth avocado purée, rocket, orange and spring onion salad

SLOW COOKED PORK COMPRESSION

Served with liver paté, apple jam and toasted bread selection

ROAST RIB OF SCOTCH BEEF*

Yorkshire pudding, crispy roast potatoes, butter glazed vegetables and a rich roast gravy

PAN FRIED RAINBOW TROUT FILLETS*

Served with new potatoes, spring greens and hollandaise sauce

SHALLOT AND FETA CHEESE TART TATIN (v)

With a balsamic caramel and rocket salad

BREAST OF CHICKEN SPRING SALAD (gf)

Broad beans, sugar snaps, radish and asparagus spears flavoured with a tarragon, — buttermilk and roasted garlic dressing —
(For vegetarian option add grilled haloumi)

GLAZED LEMON, ELDERFLOWER AND CRÈME FRAÎCHE TART (v)

With handmade strawberry sorbet

RHUBARB AND RED FRUIT CHEESECAKE (v)

BANOFFEE SUNDAE (v)

Handmade vanilla and caramel ice cream, with banana, toffee sauce and toffee pieces

SOMETHING LIGHT* (v)

Various flavours of handmade ice cream and sorbet are available
Please ask for today's selection