

SUNDAY LUNCH

2 Course £12.95 3 Course £16.95- Sunday 12-4pm

To Start

Chefs Seasonal Soup of the Day (v)

Artisan Bread & Sea Salt Butter

Duck Liver Pate

Balsamic & Plum Chutney, Sour Dough Toast

Brie & Cranberry Bruschetta (V)

Rocket & Roast Chestnut Winter Salad

Scottish Haggis Bon Bons

Bourbon Aioli, Market Salad

Main Course

Selection of Chefs Butcher Block Roasts (choice of 3 to choose from each week)

Served with Seasonal Potatoes, Vegetables, Gravy and Yorkshire Pudding

Sharing Sunday Roast Board For Two

Piece of all 3 Roast Meats, Roast Potatoes, Cauliflower Cheese Gratin, Seasonal Vegetables, Jug of Gravy & Yorkshire Puddings

Chefs Guest Fish of The Day

Seasonal vegetables and Potatoes

Mac N Cheese (v)

Garlic Ciabatta – Parmesan Panko Crumb - Market Salad

Pumpkin Fusilli (v)

Spinach, Chestnut Mushroom, Feta & Garlic Ciabatta

SIDE ORDERS

3.50

Rustic Skin on Chips

Parsnip & Red Rooster Buttery Mashed Potato

Oven Roasted Sweet Potato-Roast Winter Roots

Garden Salad-House dressing

Beer Battered Onion Rings

Buttered Seasonal Vegetables

Gem Caesar Salad-Parmesan

Dessert

Chefs 3 Scoop Ice Cream Selection

Ask Server for flavours

Chocolate & Salted Caramel Profiteroles

Vanilla Cream Chantilly

The Grill Room Homemade Cheesecake

ask server for today's flavour

Banoffee Waffle

Honeycomb Ice Cream

Rhubarb Crumble Tart

Vanilla Pod Custard

Please note all food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance please advise your server before ordering. Full allergen information is available on request. We believe in the quality of locally sourced ingredients and take pleasure in using them in our menus.