



SUNDAY SPECIAL

2 COURSES £16.95, 3 COURSES £19.95

NIBBLES

Ciabatta bread basket & butter	£3.95
Marinated olives	£3.95
Balsamic oil	£1.00

STARTERS

Soup of the day served with baked ciabatta bread (v, gf soup not ciabatta, nf)
Baked cheddar cheese souffle (v, nf)
Apple, blue cheese, walnut salad with herb oil & pomegranate (v, gf)
Tiger prawns cooked in lemon garlic butter served on baked ciabatta (v, nf)
Beetroot cured smoked salmon, avocado, wholegrain mustard mayonnaise & herb oil (v, gf, nf)
Marinated chicken skewer, tamarind sauce & garnish (gf, df, nf)
Tempura fish, sweet chilli sauce & garnish (df, v, nf)

MAINS

Lemon & rosemary marinated chicken breast with creamy mushroom sauce finished with parmesan (gf, nf)
Pan seared seabream, grilled vegetables, dhokla (steamed cake made from chickpea flour) finished with parsley sauce (gf, v, nf)
Garlic & saffron baked salmon with creamy coconut risotto (gf, v, nf)
Slow cooked duck leg, sautéed mushrooms & new potatoes, finished with pomegranate sauce (gf, df, nf)
Pan roasted pork loin, carrot puree, pak choi finished with red wine jus (gf, df, nf)
Baked aubergine with lightly spiced risotto rice (gf, v, ve, df, nf)
Marinated steak served with grilled garlic vegetables & sauce of your choice (peppercorn, garlic butter, blue cheese, red wine jus) (gf, nf)

FILLET STEAK 8 Oz (£9 supplement)

RIBEYE STEAK 10 Oz (£7 supplement)

SIDES

Fries (gf) £3.95
Sweet potato fries (gf) £4.50
Parmesan & truffle fries (gf,v) £4.95
House salad £3.95
House vegetables £4.00
Grilled vegetables £4.95
Buttered new potatoes £4.50
Sautéed mushrooms £4.95
Sautéed asparagus £4.50

DESSERTS

Sticky toffee pudding, caramel sauce, vanilla icecream (v, gf, nf)
Cheesecake of the day served with vanilla icecream (v, nf)
Salted caramel tart served with fruit compote (ve, v, gf, df, nf)
Pannacotta & mango shortbread finished with desiccated coconut (gf, nf)
Cheese selection, selection of cheeses, chutney, biscuits & fruit (v, nf) (£5 supplement)
Icecream & sorbet with wafer (3 scoops)
Icecream – coconut, mint choc chip, salted caramel, vanilla, maple walnut, pistachio (v, gf)
Sorbet – Passion fruit & Mango, Gin & elderflower, Lemon, Raspberry (v, ve, gf, df, nf)

VE - Vegan / V- Vegetarian / GF -Gluten Free / DF-dairy free / NF-Nut free

Please inform your server of any dietary requirements