



SUNDAY SPECIAL

2 COURSES £19.95, 3 COURSES £24.95

NIBBLES

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

STARTERS

Soup de jour. Baked ciabatta (v, gf soup not ciabatta, nf)
Picked white crab meat. Champagne beetroot puree. Pickled vegetables. Crostini (df, nf)
Chicken skewers. Tamarind sauce. Garnish (df, nf, gf)
Tempura fish. Sweet chilli salsa. Garnish (df, nf)
Crunchy tender stem broccoli. Tamarind dressing. Garlic crisps. (gf, v, ve, df, nf)
Warm goats cheese. Beetroot. Walnut salad (gf, v)

MAINS

Marinated chicken breast. Truffle mushroom sauce (gf, nf)
Slow cooked beef. Truffle mash. Heritage carrots. Pan jus (gf, nf)
Confit duck leg. Sautéed mushrooms & new potatoes. Pomegranate jus (gf, df, nf)
Garlic saffron baked salmon. Coconut risotto. Beetroot puree (gf, nf)
Baked aubergine. Lightly spiced carnaroli risotto rice (gf, v, ve, df, nf)
Fillet steak 8oz. Grilled vegetables. Sauce of your choice (peppercorn, garlic butter, blue cheese, red wine jus) (gf, nf) £9 Supplement
Ribeye steak 10oz. Grilled vegetables. Sauce of your choice (peppercorn, garlic butter, blue cheese, red wine jus) (gf, nf) £7 Supplement

SIDES

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

DESSERTS

Sticky toffee pudding. Caramel sauce. Vanilla icecream (gf, v, nf)
Chocolate & Raspberry Tart. Fruit compote (gf, df, nf, ve, v)
Cheesecake. Vanilla icecream (v, nf)
Lemon Panna Cotta tart. Fruit compote (v, 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, pistachio (v, gf)

Sorbet – Passion fruit, 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