



## SUNDAY LUNCH MENU

### Starters

**Celeriac Velouté** <sup>VG</sup>

Truffle Oil, Croutons

10

**Chicken Liver Pate**

Toasted Brioche, Chutney

11

**Smoked Salmon** <sup>GF</sup>

Crème Fraiche Tartare Sauce, Crackers

10

**Savory Canoli** <sup>V</sup>

Ricotta & Bacon Mousse, Cepe Foam, Burnt Cauliflower Puree, Parsley Oil

12

### Mains

**Saffron Risotto** <sup>VG GF</sup>

Balsamic Vinegar, Parmesan, Red Amaranth

20

**Herb Crusted Trout**

Wholegrain Mustard, Potato Cake, Jerusalem Artichoke Puree

22

**Half Roast Chicken**

Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Jus

21

**Roast Beef**

Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables, Jus

24

### Desserts

**Profiteroles**

Kadaifi Nest, Hot Chocolate Sauce

8

**Port Poached Pear**

Hazelnut Shortbread, Chantilly

7

**Apple Crumble Tart** <sup>GF</sup>

Vanilla Ice Cream

8

**Ice Cream & Sorbet**

A selection of flavours available, please ask your server

3.50/scoop

Our ingredients are locally sourced and prepared on the day. Our kitchen prepares dishes using all 14 major allergens as defined by UK law. While we take great care in preparing your meal, please be aware that cross-contact with allergens may occur during cooking. If you have any food allergies or intolerances, please inform our staff when placing your order, and we will do our best to accommodate your needs.

A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

V – Vegetarian    VG – Vegan    GF – Gluten Free