



SUNDAY MENU

STARTERS

Soup of the Day (GFA)

rustic bread

Crab Cakes

salad. salsa

Duck and Orange Pâté (GFA)

chutney, salad, croutes

Watermelon and Feta Salad (GF)

pomegranates

Octopus Carpaccio (GF)

citrus dressing, rocket

MAINS

Roast Loin of Pork*

Roast Beef*

Megrim Sole

sauteed potatoes, spinach samphire, dill hollandaise

Sea Bass

lentils, asparagus, sauce nantais

Seed and Mushroom Loaf (VE)

mushroom gravy

*served with crispy roasties, yorkshire pudding, chef's
gravy and chef's selection of weekly special vegetables.

2 Courses - £29.50 (Vegan Roast - £25.50)

3 Courses - £33.50 (Vegan Roast - £30.50)

Sunday 6th June



SUNDAY MENU

DESSERTS

Summer Fruit Parfait (GF)
compote

Cranachon
cream, raspberries, oats

Apple and Cinamon Rice Pudding (GF)

Artisan Cheeseboard (GF)
house chutney and biscuits

Mixed Ice-Cream Selection
choice of three flavours

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