



# SUNDAY MENU

## STARTERS

Soup of the Day  
rustic bread

Citrus and Thyme Arancini  
herb mayo

Smoked Salmon Mousse  
salad and croutes

Charcuterie Platter  
salad and chutney

Breaded Camembert  
salad and tomato salsa

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## MAINS

Roast Beef\*

Roast Leg of Lamb\*

Proscuitto wrapped Monkfish  
citrus infused risotto

Seed and Mushroom Loaf  
mushroom gravy

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

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

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

Sunday 27th July



# SUNDAY MENU

## DESSERTS

Warm Chocolate Brownie  
vanilla ice-cream

White Chocolate and Raspberry Cheesecake

Summer Fruits Eton Mess

Artisan Cheeseboard  
house chutney and biscuits

Mixed Ice-Cream Selection  
choice of three flavours

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