



## SUNDAY SPECIAL

2 COURSE £24.95 | 3 COURSE £29.95

### NIBBLES

Ciabatta bread basket & butter .....	£4.95
Marinated olives .....	£3.95
Balsamic oil .....	£1.00

### STARTERS

- Parsnip soup, baked ciabatta (v,nf) (request for dairy free or gluten free bread)
- Farmhouse parfait, champagne infused apple chutney & warm ciabatta (nf) (available gluten free)
- Cheese souffle, rocket garnish, finished with herb oil (v,nf)
- Baked mushrooms, served with sweet chilli tomato salsa finished with herb oil (v,ve,gf,df,nf)
- Apple, blue cheese, walnut salad finished with herb oil (gf,v)
- King prawns, cherry tomatoes, tomato concasse, crostini (nf,gf exception of crostini available gluten free)
- Smoked salmon, beetroot & carrot pickle, avocado mousse, crostini (df,nf,gf exception of crostini available gluten free)

### MAINS

- Pan seared seabream, creamy lemon arborio risotto, finished with avocado mousse, caviar (gf,nf)
- Organic roasted chicken breast, chargrilled vegetables, three peppercorn sauce (gf,nf,df exc sauce)
- Confit duck leg, truffle mash, seasonal vegetables finished with a berry jus (gf,nf,df exc dairy in mash)
- Slow cooked Angus beef, roasted new potatoes, grilled vegetables, red wine jus (gf,df,nf)
- Pasta Verde, king prawns, courgette, chilli flakes, creamy lemon sauce finished with parmesan (nf)
- Roasted sweet potato, seasonal vegetables cooked with truffle oil finished with garlic crisps, & toasted sesame seeds (v,ve,gf,df,nf)
- Roasted pepper filled with garlic saffron smashed sweet potato, parsnip puree, seasonal vegetables, finished with herb oil (v,ve,gf,df,nf)
- Braised lamb shank, rosemary roasted new potatoes, grilled vegetables, finished with minted pan jus (gf, df,nf) **£10 surplus**
- Fillet Steak 8oz, grilled vegetables, sauce of your choice (gf,df,nf)
- Recommended by Chef medium/Rare - (Peppercorn, Blue Cheese, Red Wine Jus, Garlic Butter) (gf,nf) **£10 surplus**

### SIDES

- Fries (v,ve,gf,df,nf) £3.95
- Parmesan & truffle fries (v,nf,gf) £5.95
- House salad (v,ve,gf,df,nf) £3.95
- House vegetables (steamed tenderstem broccoli & carrots v,ve,gf,df,nf) £4.95
- Grilled vegetables (mix of peppers, courgette, onion) (v,ve,gf,df,nf) £4.95
- Buttered new potatoes (v,gf,nf) £4.95
- Sauteed mushrooms (v,ve,gf,df,nf) £4.95

### DESSERTS

- Warm pecan pie served with vanilla icecream (v)
- Poached rhubarb pannacotta, finished with poached rhubarb, crushed pistachio (available nut free) (v,gf,nf)
- Chantilly lemon & white chocolate pavlova (v,nf)
- Chocolate & orange slice, layered on chocolate brownie served with fruit compote (ve,v,gf,df,nf)
- Warm sticky toffee pudding, toffee sauce, vanilla icecream (gf,nf,v)
- Cheesecake of the day, vanilla icecream (v,nf)
- Cheese selection served with biscuits, Chutney & fruits (**£5 supplement**) (v,nf)
- 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)