



SUNDAY SPECIAL

2 COURSE £24.95 3 COURSE £29.95

FOR THE TABLE

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

STARTERS

Spiced carrot soup, baked ciabatta (v,ve,gf,df,nf gf & df available on request)
Tempura fish, ginger sweet chilli tomato salsa (gf,df,nf)
BBQ chicken skewers served with tamarind yoghurt (gf,nf)
Grilled goat cheese, apple, walnut salad, finished with balsamic & herb oil (v)
Smoked aubergine, crispy garlic, pomegranate, rocket & pickled vegetables, finished with toasted sesame seeds & extra virgin olive oil, baked ciabatta (v,ve,gf,df request for gluten free bread)
Hand-picked crab meat, lemon mayo, vegetable pickled salad, toasted ciabatta (nf))

MAINS

Buttermilk marinated organic roasted breast, served with tenderstem broccoli and carrots, mushroom truffle oil sauce (gf,nf)
Pan seared pork loin, new potatoes, vegetable puree, seared pak choi, fruit compote finished with pan jus (gf,df,nf)
Salt water haddock baked in garlic butter, asparagus, vegetable puree, cream sauce (gf,nf)
Handpicked crab meat & king prawns cooked with spinach pasta verde, cherry tomatoes, chilli flakes, parmesan, lemon cream sauce(nf)
Beef pappardelle, paired with rich tomato concasse finished with parsley, parmesan & basil oil (df,nf)
Saffron baked roast aubergine, spiced carrot puree, seared pak choi, with pickled vegetable & herb oil (v,ve,gf,df,nf)
Potatoes & vegetable filled zucchini, baked with saffron & garlic, served on a rich tomato concasse (v,ve,gf,df,nf)
Pan seared loin of venison, butter crushed new potato, spiced carrot puree, seasonal vegetables finished with red wine jus (gf,nf request df) **£10 surplus**
28 days age fillet steak 8oz served with 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) £4.50
Parmesan & truffle fries (v,nf,gf) £5.95
Mixed salad (v,ve,gf,df,nf) £4.50
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
Sautéed mushrooms (v,ve,gf,df,nf) £4.95
Seared asparagus (v,ve,gf,df,nf) £5.95
Seared pak choi (v,ve,gf,df,nf) £5.95

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla icecream (gf,nf,v)
Cheesecake of the day served with vanilla icecream (v,nf)
Toffee pecan roulade, vanilla icecream, toffee sauce (v)
Chocolate truffle torte, fruit compote (v,ve,gf,df,nf)
Frutti di Bosco, pastry filled with patisserie cream, sponge layer, forest fruits served with 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)

Please see over for vegetarian/vegan options

Please inform your server of any dietary requirements

VE- vegan / V- Vegetarian / GF-Gluten Free / DF-dairy free / NF-Nut free