



SUNDAY 18TH APRIL LUNCH MENU

STARTERS

- SWEET POTATO SOUP** toasted sourdough (ve, gfo)
CHICKPEA FRITTER yogurt, cucumber & chilli salad (ve, gf)
GREENLAND PRAWNS baby gem, cherry tomato salad, marie rose (gf, df)
CHICKEN LIVER PARFAIT caramelised onion chutney, toasted sourdough (gfo)
THAI FISH CAKE cucumber & carrot salad, sriracha & corriander dipping sauce

MAINS

- ROAST SIRLOIN OF BEEF** roast potatoes & vegetables, cauliflower cheese, yorkshire pudding, jus (gfo, dfo)
ROAST CHICKEN roast potatoes & vegetables, cauliflower cheese, yorkshire pudding, jus (gfo, dfo)
MOULES IN WHITE WINE french fries, choose: garlic, parsley & gsy cream sauce or
thai spiced with coconut milk (gf) add bread +£1.50
FURIKAKE SALMON STIR FRY soba noodles
VEGETABLE WELLINGTON cauliflower cheese, spinach & hazelnut, mixed leaf salad (ve)
FREGOLA SALAD rocket, black beans, avocado, red onion, roasted courgettes,
sun dried tomato pesto, toasted pine nuts (veo)

DESSERTS

- WHITE CHOCOLATE, MASCARPONE & PISTACHIO CHEESECAKE**
STRAWBERRY & VANILLA ECLAIR
CHOCOLATE GANACHE TART fresh pomegranate (gf, ve)
SELECTION OF FRENCH & ENGLISH CHEESES biscuits & chutney (gfo)
SELECTION OF ICE CREAMS & SORBETS choose 3: vanilla, strawberry, chocolate, white chocolate,
coffee; melon, mango, peach (gfo)

2 COURSES £17.50 3 COURSES £22 MAIN ONLY £14

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES
AND FOOD INTOLERANCES