



SUNDAY 2ND MAY LUNCH MENU

STARTERS

- ROAST CAULIFLOWER & COCONUT SOUP** toasted sourdough (ve, gfo)
GUERNSEY SMOKED CHEDDAR SOUFFLE sauteed leeks (v)
COCONUT & CHILLI CRAB avocado puree, mixed leaves (gf, df)
BBQ PORK MAC & CHEESE BALLS rocket & red onion salad
BUTTERNUT SAMBOLA HUMMUS toasted pitta, mixed leaves (ve, gfo)

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
SKATE WING fondant potato, pak choi, carrot & ginger puree, parsley sauce (gf)
CAULIFLOWER PARMESAN tomato & basil sauce, parmesan & mixed leaves (gf, veo)
SWEET POTATO GNOCCHI tenderstem broccoli, sauteed mushrooms, hazelnuts (veo)

DESSERTS

- VEGAN STRAWBERRY CHEESECAKE** (ve, gf)
CHOCOLATE & COFFEE MOUSSE (gf)
SPICED PEAR & BLUEBERRY ALMOND SHORTCAKE vanilla ice cream
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