

SUNDAY LUNCH MENU

STARTERS

Chef's homemade soup of the day	£7.00
Pork and duck liver terrine with parma ham, celeriac remoulade, and brioche	£10.00
Toasted goat's cheese salad with beetroot, cashew nuts, and balsamic dressing	£8.50
Smoked salmon salad with anchovies, yoghurt, croutons, and parmesan	£11.00
Tempura king prawns with a sweet chilli dip and dressed leaves	£10.50
Homemade Yorkshire pudding with rich onion gravy	£7.00

MAIN COURSES

Roast sirloin of Deerness Valley beef, Yorkshire pudding, roast potatoes seasonal vegetables and gravy	£22.00
Chef's roast of the day with seasonal accompaniments	£19.50
Baked fillet of seabass, crushed new potatoes, peas, spinach, and a white wine velouté	£18.00
Roast breast of chicken, bubble and squeak, Yorkshire pudding, homemade seasoning, and seasonal vegetables	£18.00
Red lentil and sweet potato dahl with cauliflower and pistachio rice and naan	£16.00
Vegetarian dish of the day	£16.00

SIDE ORDERS

Seasonal vegetables	£4.00
Duck fat roast potatoes	£4.00
Mashed potato	£4.00
Cauliflower cheese	£4.00
Garden salad	£4.00

DESSERTS

Cheese & biscuits	£9.00
Praline crème brûlée with chocolate shortbread and clotted cream ice cream	£8.00
Sticky toffee pudding with salted caramel sauce, popcorn, and rum and raisin ice cream	£8.00
Soft shell pavlova with pistachio cream, winter fruits, sloe gin, and spiced crumble	£8.00
Hot pudding of the day	£7.50
Special dessert of the day	£7.50

HOT BEVERAGES

Tea	£3.00
Speciality Teas	£3.50
<i>English Breakfast, Earl Grey, Peppermint, Decaf, Berry and Elderflower, Lemon and Ginger, Green Tea</i>	
Cafetiere	£3.00
Americano	£3.00
Latte	£3.50
Cappuccino	£3.50
Flat White	£3.50
Mocha	£3.70
Espresso (Single shot)	£2.50
Espresso (Double shot)	£3.00
Affogato	£4.00
Liqueur Coffee	£7.50
<i>Irish, Baileys, Tia Maria and Disaronno</i>	