

SUNDAY LUNCH MENU

SPRING SUMMER 2024

STARTERS

Homemade soup of the day	£7.00
Tempura king prawns with a sweet chilli dip and dressed leaves	£11.00
Duck liver parfait with seasonal fruits and toasted brioche	£11.00
Burrata cheese with heritage tomatoes, olives, and pesto	£10.00
Home-cured sea trout, citrus mayonnaise, crispy capers, caviar, and baby leeks	£11.00
Homemade Yorkshire pudding with a rich onion gravy	£7.00

MAIN COURSES

Roast sirloin of Deerness Valley beef, Yorkshire pudding, roast potatoes, seasonal vegetables, and gravy	£23.00
Chef's roast of the day with seasonal accompaniments	£21.00
Baked fillet of North Sea cod, herb-crushed potatoes, spinach, peas, and a tomato hollandaise	£20.00
Roast breast of chicken, bubble and squeak, Yorkshire pudding, homemade seasoning, and seasonal vegetables	£19.00
Wild mushroom and asparagus risotto, parmesan, and a rocket salad	£17.00
Vegetarian dish of the day	£17.00

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 and biscuits	£10.00
Sticky toffee pudding, toffee sauce, popcorn, and vanilla ice cream	£9.00
Basque cheesecake, apricots, and honey	£9.00
Limoncello tiramisu, lemon curd, white chocolate, and matcha tea	£9.00
Hot pudding of the day	£8.00
Special dessert of the day	£8.00

HOT BEVERAGES

Tea	£3.00
Speciality Teas	£3.50
<i>English Breakfast, Earl Grey, Peppermint, Decaf, Berry and Elderflower, Lemon and Ginger and 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>	