

# ME NU

## SUNDAY LUNCH

### To Start

**Seasonal soup of the day** *V/Vegan/GF* **5.95**

Homemade creamy soup complete with rustic bread & butter.

**Tempura seafood melody** **8.95**

Fresh seabass, king prawns' and calamari. Served with sweet chilli sauce.

**Crispy shredded beef** **7.25**

In sticky sauce.

**Smoked John Ross Salmon** *GF* **7.25**

Garnished with pickled cucumber, horseradish mayonnaise and finished with granary bread.

**Chilli roasted tomatoes** *V/Vegan\*/GF* **6.95**

Cherry tomatoes tossed with feta cheese, yogurt, dill, mint and pistachio.

**Roasted asparagus** *V/Vegan\*/GF* **6.95**

Complete with ricotta and parmesan cheese.

**V** Vegetarian

**Vegan\*** Vegan option available on request

**GF** Gluten Free

### Main Course

**Traditional Sunday Roast**

Served with roast potatoes, Yorkshire pudding, seasonal veg + gravy. *GF options available.*

Choose from:

**Slow cooked beef, served pink** **17.25**

**Roast pork loin, with crackling** **15.95**

**Roasted duck** **16.95**

**Chorizo Cod** *GF* **15.95**

Breaded cod sitting on a bed of aged chorizo, mixed tomatoes, olives & sherry.

Served with new potatoes and greens.

*pairing wine: The Accomplice Second Heist Chardonnay, Australia, 13%*

**Lemon Chicken** *GF* **15.95**

Chicken breast tenderly cooked in lemon.

Complete with capers, thyme and new potatoes.

*Pairing Wine: GPG Garganega Pinot Grigio Italy, 12.5%*

**Creamy Lentil Dahl** *V/Vegan/GF* **13.95**

Slow cooked red lentils, coconut milk & secret spices served with flat bread.

*Pairing Wine: Rag & Bone Riesling, Smalltown Vineyards, Australia, 12.5%*

**Moroccan roasted vegetables** *V/Vegan/GF* **13.95**

complete with labneh and couscous.

*Pairing wine: The Big Top, White Zinfandel California, 11%*

**Buttered Salmon** *GF* **16.95**

Fresh salmon roasted in butter and served with beetroot & horseradish puree and new potatoes.

*Pairing Wine: Bella Modella Pinot Grigio Rosé Italy, 12%*