

# MENU

## SUNDAY LUNCH

### To Start

**Seasonal soup of the day** *V/Vegan/GF* **5.95**  
Homemade creamy soup complete with rustic bread & butter

**Homemade ham hock terrine** **8.00**  
with a sweet chilli sauce chorizo beignet & cranberry purée

**Smoked John Ross salmon** *GF* **7.95**  
Pickled cucumber, horseradish may & granary bread.

**Beetroot trio** *V/GF* **7.25**  
Beetroot carpaccio, roasted garlic & beetroot purée & candied beetroot with gorgonzola mousse & Toasted hazelnuts

**Scallops of the week** *GF\** **8.95**  
Please find out more by speaking to our team

**Roasted asparagus** *V/Vegan\*/GF* **7.25**  
Wrapped in parma ham, served with roasted garlic & beetroot puree, sweet chilli sauce & manchego shavings

**V** Vegetarian  
**Vegan\*** Vegan option available on request  
**GF** Gluten Free  
**GF\*** Gluten Free option available on request

### Main Course

#### Traditional Sunday Roast

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

Choose from:

**Slow roasted beef, served pink** **17.95**  
**Roast pork loin, with crackling** **15.95**

**Baked sweet potato** **13.95**

With avocado, chimichurri & feta.

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

**Pan seared seabass** *GF* **16.95**

With buttered crushed potatoes, asparagus spears, carrot puree

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**Seared hake fillet** *GF\** **15.95**

Panfried wild mushrooms, hispi cabbage, white wine & chive velouté and wasabi foam.

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

**Stuffed chicken supreme** *GF* **16.95**

Chicken supreme stuffed with herbs & mascarpone cheese wrapped in parma ham served on a bed of crushed aromatic potatoes & creamy leeks.

*Pairing Wine: The Pugilist Cabernet Sauvignon Australia, 14.5%*

### Today's Special

We have a number of special dishes available. Please speak to our team.