

# SUNDAY

## STARTERS

Soup of the day served with bread  
(gf/df/vg)

Smoked mackerel pate,  
toasted brioche, baby watercress salad  
(gfo)

Chicken Satay with satay dip, bean  
sprout salad (df)

Anti-pasti platter - selection of cured  
meats, marinated chestnut  
mushrooms, sun-blushed tomatoes,  
caper berries, bread (gf) (dfo)

Vegan sausage hash, kidney beans,  
avocado, sour cream and micro  
coriander (df) (vg)

## MAIN COURSES

Roast sirloin of beef, Yorkshire  
pudding, roast potatoes, vegetables  
df/gfo

Roast loin of pork, Yorkshire pudding,  
roast potatoes, vegetables df/gfo

Confit of duck, champ mash potato,  
braised red cabbage,  
oyster mushrooms, plum jus  
(gf) (dfo)

Fillet of sea bass, new potatoes, fennel  
and spring onion slaw, roast butternut  
squash, saffron sauce (gf)

Cornish style wellington, sweet potato  
mash, roast parsnip, red wine sauce  
(ve) (df) (vg)

Cauliflower  
and courgette bhuna curry, braised  
rice, poppadum, naan bread, mango  
chutney (df) (gfo) (vg)

*Prepared by our award winning  
chef 'Milan' and his team*

## BAR SNACKS

To share - whole baked Camembert,  
rosemary, garlic, chutney, crostini  
£8.50 (gfo)

Beef burger, Monterey Jack cheese,  
bacon, gherkins, beef tomato,  
American mustard and French fries  
£12.50

## SIDES

**Hand cut chips £3**  
**French fries £3**  
**Sweet potato wedges with  
cheese £4.95**

## DESSERTS

Sticky toffee pudding,  
vanilla ice-cream

Chocolate brownie with vanilla ice-  
cream or raspberry sorbet (vg) (df)  
(gf)

White chocolate and raspberry  
cheesecake, raspberry puree, white  
chocolate ice-cream

Classic creme brûlée, lemon  
almond sable biscuit (gfo)

Selection of 3 scoops of ice-cream

Selection of 3 Hamish Johnstons  
cheese and biscuits, grapes, celery,  
chutney

*2 courses £18*

*3 courses £22.50*

(ve) **vegan** (v) **vegetarian**  
(df) **dairy-free** (dfo) **dairy free option**  
(gf) **gluten free** (gfo) **gluten-free option**

Whenever possible we use free range and wild  
meat, sustainably sourced fish and as much local  
and organic produce as possible. We stock gluten  
free bread and biscuits for cheese. Most dishes can  
be adapted for dietary needs: please speak to a  
member of staff who will be happy to assist. Dairy-  
free milk, mayonnaise and spread are available.

Please be advised that dairy, nuts and other  
allergens are used, and prepared, in our kitchen.

