

1539

SAMPLE SUNDAY MENU

TWO COURSES £19.50 | THREE COURSES £24.50

WHILE YOU WAIT

Mixed Olives £3.25

Artisan Breads | garden herb oil, balsamic vinegar £3.45

Smoked & Wasabi Nuts £3.50

STARTERS

Butternut Squash Soup | croutons

Pressed Ham Hock | soured vegetables, smoked salt crostini

Pear & Walnut Salad (V) | blue cheese fritters

Confit Chicken Terrine | spiced apricots

Salmon Fishcakes | citrus emulsion

MAINS

Welsh Roast Sirloin Beef | Yorkshire pudding, roast potatoes, seasonal vegetables

Roast Breast of Chicken | seasonal vegetables, roast potatoes

Pan Fried Seabass | creamed potatoes, shellfish bisque, fennel salad

Pan Fried Cod Loin | pancetta, confit celeriac, spinach, saffron shallots, herb cream

Wild Mushroom & Spinach Tart (V) | honey glazed vegetables

DESSERTS

Mandarin Mousse | orange & Cointreau ice cream

Chocolate Torte | coffee cream

Waffle | vanilla ice cream, toffee

British & Continental Cheese Selection | chutney, damsel crackers (£4.00 supplement)

Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, please talk to a member of the team, who will be pleased to provide you with more detailed information.