

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

Cream of Mushroom Soup (V) | croutons

Homemade Waffle | bacon, maple syrup

Goats Cheese Mousse (V) | pickled beetroot

Chef's Black Pudding | poached egg, hollandaise

Salmon Fishcakes | citrus crème fraiche

MAINS

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

Breast of Chicken | seasonal vegetables, roast potatoes, red wine jus

Fish Pie | garden peas, green salad

Pan Fried Seabass | creamed potatoes, wilted greens, caperberries, white wine sauce

Garden Pea & Parmesan Risotto (V) | chargrilled tenderstem broccoli, pink onions

DESSERTS

Chocolate Brownie | vanilla ice cream

Rhubarb Crumble | crème anglaise

Passionfruit Cheesecake | mango sorbet

Mandarin Mousse | Cointreau & orange ice cream

Waffle | berry Eton mess

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.