

Sunday Lunch

Creamy broccoli and (optional) blue cheese soup served with warm crusty bread. 7.50

Swedish style rollmop herrings with a dill crème fraiche & homemade brown soda bread. 8.00

Crispy duck with Chinese five spice & tamari on a bed of egg noodles with a hoisin sauce. 8.50

Spanish style King prawns, cooked in a shellfish oil with fresh chilies, garlic & coriander. 9.50

Mini camembert cheese served warm with toasted bread flutes. 8.75

A mixed Italian meat platter with, Queen olives, pecorino, bread, olive oil & balsamic. 9.25



Roasted rib of Beef, with all the trimmings 24.75

Roast loin of pork, with sausage meat stuffing, crackling and apple sauce. 22.75

Duo of lamb's liver & kidneys served with bacon on a bed of mashed potatoes, with an English mustard cream sauce 20.00

Pan fried fillet of Scottish salmon with a mussel & herb butter sauce. With new potatoes & curly kale. 21.50

Roasted breast of Corn Fed Chicken wrapped in pancetta, with fondant potatoes and green vegetables. 20.50

Crispy Vegetable beignets, with pickled vegetables and a sweet & sour sauce. 17.50

Deep fried fillet of haddock in a crisp beer batter with chips, Peas, lemon & tartar sauce 19.50

(please **inform us of any allergens** or dietary requirements)

Extra puddings

Individual vanilla pod bavarios with a
mixed berry compote. 9.00

Heart shaped “Paris Brest” choux
pastry filled with salted caramel cream.
9.00

Lemon meringue roulade with a passion
fruit coulis. 9.00