

## Our Autumn Sunday Lunch Menu

2 Courses £18.95 3 Courses £22.95

### Starters

Leek and Potato Soup (v)  
Finished with basil oil

Salt Baked Cod on Toasted  
Brioche

Served with a black truffle potato purée and  
cucumber ribbons

Chicken, Chorizo and Tarragon  
Terrine

Served with pomegranate, apple and blue  
cheese salad

### Roasts and Mains

Roast Sirloin of Beef &  
Yorkshire Puddings

With roast potatoes, seasonal vegetables and  
pan jus

Roast Breast of Chicken

With roast potatoes and seasonal vegetables  
and pan jus

Roasted Butternut Squash  
Stuffed with Quinoa (V, Ve, gf)

Served with a tomato coulis

Pan Fried Mackerel (gf)

Served with braised leek, shallot crisps and  
creamed potatoes

Please ask our team if you have any particular  
dietary requirements or allergies – and we'll do  
our best to whip you up something special!



### Something Sweet...

Autumn Berry Cheesecake  
With peanut brittle and Chantilly cream

Dark Chocolate Fondant  
With blood orange sorbet

Please note this particular dessert might take a little longer to get to  
you, but trust us when we say, it's worth the wait!

Selection of Ice Creams and  
Sorbets

Please ask our team for the selection of  
flavours available today