



# SUNDAY MENU £19.95

Available from 12.00 to 4.00pm

## STARTERS

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### **SOUP** v

*Homemade soup of the day accompanied with bread.*

### **SMOKED SALMON MOUSSE** GF

*Smoked salmon roulade stuffed with dill, chives and lemon zest flavoured smoked salmon mousse, served on a bed of baby leaf salad.*

### **ASPARAGUS & PARMA** GF

*Fresh asparagus wrapped in Parma ham, accompanied with shavings of Parmesan, rocket salad and balsamic vinegar glaze.*

### **HOMEMADE PATÉ WITH CHUTNEY**

*Duck liver paté served with toasted bread and apple and apricot chutney.*

## MAIN COURSES

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### **ROAST BEEF RIB EYE**

*Succulent roast beef rib eye served with Yorkshire pudding, vegetables and roasted potatoes.*

### **ROAST RUMP OF LAMB**

*Slow cooked roast rump of lamb accompanied with Yorkshire pudding, vegetables and roasted potatoes.*

### **ROAST PORK LOIN**

*Tender roast pork loin served with Yorkshire pudding, vegetables and roasted potatoes.*

### **FETTUCCHINE AI PORCINI** v

*Fettuccine cooked with cream, porcini mushrooms and truffle paste.*

## DESSERTS

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### **CREMA CATALANA** v

*Milky sweet custard dessert, the Spain's version of creme brûlée.*

### **TIRAMISÙ** v

*Italian trifle made with savoiardi biscuits, cream, coffee and Amaretto liqueur.*

### **TARTE TATIN** v

*French dessert that combines light puff pastry, juicy apples and caramel, served with double cream.*



*Important information about this menu. Please read carefully:*

*V - Suitable for Vegetarians. VG - Suitable for Vegans. GF - Gluten Free. Please note we cannot guarantee any products on this menu are free from nuts or nut derivatives, or that fish products on this menu are free from bones. If you have any specific food allergies, please consult a member of staff. We will happily provide information regarding our ingredients.*

