

SUNDAY LUNCH

Served 12:30-15.00 £27.95 per person

- STARTERS -

Brasserie Artisan Soup Bowl – (GFO)

Sweet Potato Falafel – With Hummus, Watercress, Picked Carrot and Orange Salad (V)

Prawn & Smoked Salmon Cocktail – With Marie Rose Sauce & Granary Bread (GFO)

Chicken & Duck Terrine - With Port and Beetroot Relish, Warm Sourdough

Fried Goat's Cheese – With Fig Chutney, Pickled Red Onion, Rocket and Honey

- MAINS -

Roast Sirloin of Beef – With Yorkshire Pudding & Roast Gravy (GFO)

Roast Loin of Pork – With Sage & Onion Stuffing, Bramley Apple Compote & Roast Gravy (GFO)

Chicken Supreme – With Sauteed Wild Mushrooms, Pancetta and Baby Onion, Red Wine Sauce

Baked Salmon Fillet - With Borlotti Bean, Roast Pepper, Fennel, Chorizo and Potato Cassoulet (GFO)

Beetroot and Red Onion Tatin – With Halloumi and Watercress (V)

All served with al dente seasonal vegetables & roast potatoes, please let us know should you like your vegetables or meat cooked any further

Cauliflower Cheese (V) £3.75

Mash Potato (V) £3.75

- DESSERTS -

Baked Vanilla Cheesecake - With Passion Fruit and Blood Orange Syrup (V)

Crème Brûlée – With Cinnamon Sugar Twists (V)

White Chocolate Torte – With Sour Cherry Compote, Pistachio Nuts (V)

Marmalade Bread and Butter Pudding – With Vanilla Bean Custard (V)

Ice Cream Selection & Sorbets - Ask your Server for the Days Flavor's (V) (GF)

Artisan Cheese Board – With Grapes, Celery & Biscuits (N)(GFO) – (£2.95 Supplement)

- CHILDREN'S MENU -

£15.95

Soup of the Day – With Crispy Croutons (V)

Yorkshire Pudding – With Roast Gravy

Melon – With Fresh Fruit (V)

Chicken Goujons – With Chips & Peas

Penne Pasta – With Tomato Sauce & Garlic Bread

Roast of the Day – With Seasonal Vegetables

Cumberland Sausage – With Mash, Peas & Gravy

Desserts to order from the main menu

Food Allergies & Intolerances - Please speak to a member of our team about your requirements before ordering.

(V) – Suitable for Vegetarians (N) – Contains Nuts (GF) – Gluten Free (GFO) – Gluten Free Option Available

Some dishes can be made gluten free, please advise your Server on order. However, we cannot fully guarantee any of our dishes meet these requirements as all are prepared in an environment where they are Present. We would like to advise you that all the accompanying vegetables are cooked to al dente to retain their natural freshness.