



# Sunday Lunch Menu

Main Course £22.00

2 Course Starter and Main £29.00

Sharing Plates £24.00 per person

Starter and Sharing Plates £31.00 per person

## Starters

**Atlantic Prawns**, classic cocktail sauce

**Crustacean, fish, milk, celery, egg, mustard, gluten, may contain nuts, soya**

**Soup** – please ask your server

**Pate**, House pate, apple chutney, salad leaves, oatcakes

**Gluten, milk, sulphites**

## Mains

**Today's sharing roast meat plates for minimum of 2 people**

Roast Scotch picanha and meat of the day, Yorkshire pudding, roast natural gravy

**Gluten, milk, celery, soya, may contain mustard**

**Beef** – Scotch 25 day-dry aged roast picanha 'cooked pink',  
Yorkshire pudding, roast natural gravy

**Gluten, milk, celery, soya**

**Fish** – Fish dish of the day (Please ask server)

**Fish, (Tartar sauce – mustard, sulphite, egg)**

**Veggie** – Mixed bean chilli, chipotle spiced mixed bean chilli, braised rice,  
avocado salsa, corn chips (v)

**Sulphites, celery**

**Turkey** - Butter roasted local turkey breast, pork, apricot and sage stuffing,  
traditional trimmings, roast potatoes, vegetables, natural roast gravy

**(gluten, milk, mustard, sulphites, celery, soya)**

### Food Allergies and Intolerances:

Please speak to our staff about ingredients in your meal, when making your order. Whilst we do our best to accommodate guests with food intolerances and allergies, we are unable to completely guarantee all dishes will be completely allergen free. Our ingredients come from sustainable sources.