



## Sunday Lunch Menu

Main Course £24.50 per person

2 Courses £31.00 per person

3 Courses £37.50 per person

Sharing Plates £28.50 per person

2 Course Sharing Plates £35.00 per person

3 Course Sharing Plates £41.50 per person

### Starters

**Atlantic Prawns** - classic cocktail sauce

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

**Soup** – please ask your server

**Jalepeno bites** – deep fried jalepeno bites, pickled vegetables

**Sulphites, milk, gluten, mustard**

### 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

(£2.00 Supplement)

**Gluten, milk, celery, soya**

**Haddock** – Golden battered North Sea haddock, chip shop chips, buttered peas

**Fish, gluten, milk**

**Chicken** – butter roasted Scotch chicken breast, granny's oatmeal stuffing, roast gravy

**Gluten, milk, celery, soya**

**Vegetarian Dish of the Day** – please ask your server (v)

**Please ask your server for any allergens**

#### **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.