



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

Mozzarella sticks – tomato and garlic fondue, balsamic reduction

Sulphites, milk, gluten

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.