



SUNDAY SET MENU

3 COURSES £16.95

2 COURSES £14.95

Starters

Soup of the Day (V)

With Artisan bread roll

Crab Cake

Served in lime saffron mayonnaise and mixed leaf salad

Country-Style Wild Boar Terrine

Served with piccalilli and brioche bread

Filo Pastry (V)

Stuffed with buffalo mozzarella and chunky vegetables
and spicy tomato puree

Mains

Traditional Sunday Roast of the Day

Beef or Lamb with all the trimmings, roast potatoes, veg and Yorkshire pudding

Gilthead Sea Bream Fillet

With grilled asparagus, fennel, and courgette and lemon olive oil

Roasted Chicken Breast

With pommes pure, fine beans, wild mushroom tarragon sauce

Wild Mushroom Risotto (V)

With grilled asparagus tips and grated grana padano parmesan cheese

Desserts

Chocolate and Grand Marnier Mousse

With almond flakes and fresh strawberries

Mango Cheese Cake

With cherry and custard ice cream and raspberry coulis

Mixed Ice cream or Sorbet

With mix berries

Chocolate Fudge cake

With vanilla ice cream

12.5% service charge will be added to your final bill