

SUNDAY LUNCH MENU

STARTERS

Soup of the Day

Homemade Crusty Bread (GFA) (DFA)

Grilled Mackerel

Beetroot & Apple Salad, Garden Peas, Crème Fraiche, Horseradish (GF) (DFA)

Pressed Pork Belly

Spiced Pears, Isle of Skye Black Pudding, Barbeque Sauce (DFA)

MAIN COURSES

Roast Sirloin of Beef

Duck Fat Roasted Potatoes, Herb Roasted Vegetables, Yorkshire Pudding, Red Wine Jus (GFA) (DFA)

Pan Fried Salmon

Saffron Potatoes, Buttered Greens, Samphire, Cucumber & Apple Dressing (GF) (DFA)

Salt Baked Celeriac

Spiced Quinoa, Kale, Toasted Hazelnuts, Chimichurri Dressing (GF) (DF)

DESSERTS

Sticky Toffee Pudding

Vanilla Ice Cream and Toffee Sauce (GFA)

Christmas Pudding Cheesecake

Orange Segments, Candied Orange

Vegan Ice Cream

(GF) (DF)

2 Courses- £21.50

3 Courses-£27.95

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Please inform the Staff if there are any dietary or allergen requirements.