



Lemon and herb marinated olives (VE)	£3.00
Artisan bread with English whipped butter	For One £3.00 For Two £4.50
Roasted Padron peppers with Maldon salt (VE) (GF)	£4.50
Grilled Focaccia, tomato fondue, mozzarella	£4.50
Hummus with chargrilled flatbreads	£4.00
Chef's amuse bouche	£4.00

*Please ask your waiter for today's choice*

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## Sunday Lunch Menu

<b>Two Course</b>	-	<b>£24.95</b>
<b>Three Course</b>	-	<b>£28.95</b>

### Starters

- Sweet potato, smoked paprika & sweetcorn soup, harissa cream, artisan bread (VEA) (GFA) (DFA)
- Pork & Stornoway black pudding Scotch egg, crushed peas, homemade brown sauce
- Smoked & confit sea trout, saffron mayo, marinated cherry tomatoes, samphire (GF) (DF)
- Peppered pork fillet, apricot gel, sweet pickled cucumber & crackling pencil (DF) (GF)
- Twice baked Mrs Belles blue soufflé, Shepherds gold pickled onions, baby beetroot & red wine reduction (V)
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### Main Courses

- Roasted Sirloin of beef, roasted potatoes, seasonal vegetables, Yorkshire pudding, red wine gravy
- Roasted Loin of pork, roasted potatoes, seasonal vegetables, Yorkshire pudding, red wine gravy
- Seared chicken breast, confit potatoes, fine beans, mange tout, chorizo, smoked poultry jus (GF)
- Grilled cod fillet, black olive crust, wild fennel pollen, jersey royals (DFA) (GFA)
- Shepherds Gold ale battered haddock, chunky chips, minted crushed peas, tartare sauce (DFA) (GFA)
- Sundried tomato & mozzarella Arancini, chargrilled baby leeks, torched Heritage tomatoes & baby artichokes (V)
- Spiced red onion bhajis, cumin roasted cauliflower, roasted almond rice, garlic & coconut sauce (VE) (GF)
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### Puddings

- Baked Alaska, red velvet cake, caramel ice cream, raspberry scented meringue (DF)
- White chocolate & vanilla cheesecake, maple glazed apricots, flapjack, sauternes syrup, caramac
- Sticky toffee pudding, butterscotch sauce, glazed bananas, vanilla ice cream
- Homemade ice cream & sorbet selection
- Selection of British cheeses, crackers, fig chutney, Shephard's Gold ale pickled onions (V) (GFA)

*Other vegan options available upon request*

**Homemade Fudge** - Vanilla & white chocolate, rum & raisin, griottine cherry & dark chocolate (*GF*) £4.00

### Tea

Black Teas	£3.50	Herbal & Fruit Teas	£3.75
<i>English Breakfast</i>		<i>Jasmine Flower Green</i>	
<i>Earl Grey</i>		<i>Tropical Green</i>	
		<i>Sweet Ginger Peach</i>	
Alcohol Infused Teas	£4.00	<i>Chamomile</i>	
<i>Apple and Cinnamon infused with Gin</i>		<i>Peppermint</i>	
<i>Maharaja Chai infused with Rum</i>		<i>Berry</i>	

### Coffee

Filter Coffee	£3.00	Latte	£3.50
Espresso	Single - £2.50 / Double - £3.00	Cappuccino	£3.50
Americano	£3.20	Mocha	£3.50

### Flavoured Syrups +75p

*Vanilla / Hazelnut / Caramel*

### Alternative Milks

*Oat / Soya*

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*We will add a discretionary 12.5% service charge to your bill, please let us know if you'd prefer us to remove it.*

#### ***Dietary Key:***

*(V) vegetarian, (VE) vegan, (VEA) vegan adaptable*

*(DF) dairy free, (DFA) dairy free adaptable*

*(GF) gluten free, (GFA) gluten free adaptable*

*(N) contains nuts*

***Some dishes can be adapted for dietaries and allergens.***

***Please speak to a waiter to discuss further or to see a comprehensive ingredients listing with details of major allergens.***