



Sample Sunday Lunch Menu

2 courses £27.00

3 courses £30.00

(Please note that items are subject to change without notice)

STARTERS

Creedy Carver Duck and Cointreau Salami (Sp)

With honeymoon Charentais melon, orange gel and coriander

White Tomato Soup (M) (CI) (Ss) (S) (V)

With pickled Shiitake, semi dried tomato and chive croûte

Mi Cuit Salmon (F) (Sp)

Cured Scottish salmon with a beetroot gazpacho, apple gel and apple batton

Cheese and Onion Risotto (Sp) (V) (C) (CI) (M)

Arborio rice cooked with crème fraîche, hard cheese in the style of Parmesan, treacle roasted button onions, fried shallots, crispy diced onion and garlic chives cress

Crispy Fried Dingley Dell Pork Belly (N) (F) (S)

Cooked in a master stock then fried, served with, peppered pineapple and chilli caramel salsa

MAINS

Spinach and Roasted Squash Tart (CI) (M) (Sp) (Ss) (S) (E) (V) (Mu)

Roasted crown prince squash, served on crisp pastry, with wilted spinach, seed granola, Ricotta fritter, treacle roast onions and tarragon mustard sauce

Pan-Fried Hake Fillet (F) (M) (Mu) (E) (Sp) (C)

Served with warm cucumber and fennel salad, tartar style sauce and extra virgin lemon rapeseed oil

TRADITIONAL ROASTS

All roast dishes are accompanied by roast potatoes, roast gravy and seasonal vegetables to share (CI) (E) (M) (Sp)

Pot Roasted Lamb Shoulder (Sp) (Mu) (CI)

With herb crumb, Dijon mustard and mint sauce

Slow Roasted Suckling Pig Shoulder (M)

Served with Bramley apple sauce

Roasted Sirloin of Scottish Beef (M) (E) (Mu) (Sp) (CI)

Served with Yorkshire pudding and horseradish cream

Half Roast Chicken (S)

Salt brined and marinated in paprika, garlic and soy

SIDE ORDERS

Asian Slaw *red cabbage, savoy cabbage, red onion and golden raisins* (V) £3.50

Mixed Salad *house dressing* (Sp) £3.50

Triple Cooked Chunky Chips (Sp) £3.95

Heirloom Tomato Salad *with house vinaigrette and garlic chive cress* (Sp) £4.00

Wilted Curly Kale *with chilli, sesame, garlic and ginger* (M) (Ss) £4.50

Allergens Key: Celery(C), Cereals (CI), Crustacea (Cr), Eggs (E), Fish (F), Lupin (L), Milk (M), Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P), Sesame (Ss), Soya (S), Sulphur (Sp), Vegetarian (V)

Whilst we endeavor to inform guests a dish is nut free, we cannot guarantee that there are no traces as nuts are used in our kitchen. All prices are inclusive of VAT at the prevailing rate and an optional 12.5% service charge will be added to your bill. In case you are wondering...our team receive 100%! We're members of the Sustainable Restaurant Association meaning you can rest assure that we're committed to being sustainable. Kindly note the menu above is subject to change.





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DESSERTS

Banana Sponge (CI) (M) (E) (N)

With peanut butter ice cream and warm rum caramel sauce with orange

Bee Pollen Mousse (M) (E) (CI)

With figs in rosemary, honeycomb and sourdough ice cream

Chocolate Pavé (M) (N) (E) (CI)

With hibiscus purée and yoghurt ice cream

Coconut Panna Cotta (M) (CI)

With roasted pineapple and passion fruit

Selection of Ice Cream and Sorbet (M) (E)

Served with fruit

Selection of Seasonal Cheeses (N) (M) (Sp) (CI)

Served with crackers, grapes, celery, seasonal chutney and Roof Garden's fruit bread

(Supplement £3.00)

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