

Sunday Lunch Menu

Starters

Chef's choice soup of the day
served with crusty roll (Ve) (G)

Smoked duck & chicken liver pate
Toasted brioche, confit onion marmalade (G/E/Mi/M)

Grilled goat cheese
Roasted beetroot, walnut, kale & spinach salad (V/Mi/G)

Salt & pepper squid
Garlic aioli, rocket salad & fresh lime (G/CR/F/S/SD)

Mains

Caster-bridge 28 days dry aged roasted sirloin of beef
Horseradish sauce

Corn fed chicken breast
Sage and onion stuffing (C/G)

Roast 'loch daurt' salmon
Champagne and caper cream sauce (Mi/F)

Vegan butternut squash and lentil filo pie (G/Mi)

All the Above Dishes Are Served with Thyme Roasted Potatoes, Yorkshire Puddings, Honey Roast Parsnips,
Seasonal Greens (Mi/E/N/S/G/M/C)

Desserts

Raspberry baked cheesecake
Chantilly cream (G/N/S/E/Mi/SD)

Chocolate and orange tart
Vegan vanilla ice cream (S/N)

Fresh fruit salad
Mango sorbet (VE)

Pistachio chocolate opera slice
Vanilla ice cream (G/N/S/E/Mi/SD)

Side Dishes

Cauliflower cheese (Mi) £5.00

Extra thyme roasted potatoes (Mi) £5.00 Chunky chips (G) £5.00

Extra Yorkshire pudding (G/E/Mi) £1.50

2 course adult price £ 30.00 | 3 course adult price £ 35.00

ALLERGENS: We can offer accurate information on ingredients, however, due to the open plan of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary requirements please alert a member of our team prior to ordering.

(v) denotes vegetarian, (ve) denotes vegan, C: Celery / CR: Crustaceans / Mi: Milk / E: Eggs / F: Fish / G: Gluten / P: Peanuts / L: Lupin / N: Nuts / M: Mustard / MO: Molluscs / S: Soya / SD: Sulphur dioxide / SE: Sesame

Prices are inclusive of VAT at current rate