

SUNDAY ROAST

TWO COURSES FOR £22. THREE COURSES FOR £26.

STARTERS

Smoked haddock fishcake served with tartare sauce and caper berries

Pea and mint arancini served with kaleslaw and pesto (v)

Ham hock and pea terrine served with fruit chutney and warm ciabatta

Tomato and basil soup served with toasted sourdough bread (v)

MAINS

Beef sirloin served with carrots, parsnips, fine beans, Yorkshire pudding, roast potatoes, stuffing and gravy

Half chicken served with carrots, parsnips, fine beans, Yorkshire pudding, roast potatoes, stuffing and gravy

Pork cutlet served with carrots, parsnips, fine beans, Yorkshire pudding, roast potatoes, stuffing and gravy

Sweet potato, cashew and apricot chutney tart, served with fondant potato, parsnips, carrots, sprouts and vegan gravy (vE)

DESSERTS

White chocolate tart topped with a passion fruit glaze served with mango coulis and vegan vanilla ice cream (vE)

Chocolate brownie drizzled in a decadent chocolate sauce and served with a scoop of vanilla ice cream

Sticky toffee pudding drizzled in toffee sauce and served with a scoop of salted caramel ice cream (v)

Biscoff cheesecake, on a caramel flavour base, served with toffee sauce (v)

Key: (v) – Suitable For vegetarians (vE) – Suitable For vegans

OBSERVATIONS: All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A discretionary service charge (12.5%) will be added to your bill, excluding in-room dining where a tray charge may be applied. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.