

SUNDAY *Lunch*

Sunday from 12pm – 3pm

Starters

Choose from the freshly made selection on the buffet table

Adults

£6.25/9.50*

Kids (age 2-10)

£4.00/6.00*

(*also available as a main course)

Soup of the day with homemade bread

£5.25

Mains

From the carving table, your choice of roast, including rib of British beef with Yorkshire pudding

please ask for details of our fish and vegetarian dish of the day served with roast potatoes and a selection of seasonal vegetables

Adults

£16.00

Kids (age 2-10)

£7.95

Desserts

Spiced red wine poached pear
blackcurrant sorbet, brandy snap

£5.25

Chocolate mousse
nibbed almonds, tuille biscuit, chocolate soil

£5.25

Zesty lemon tart
raspberry sorbet, lemon curd

£5.25

Homemade cheesecake

£5.25

Warm sticky toffee pudding
Black treacle sauce, vanilla ice cream

£5.25

Selection of ice cream and sorbets, summer fruits, waffle cone

£5.25

Cheese selection
homemade chutney, homemade walnut bread, apple, grapes and celery

£5.25

£9.00 to share

Kids (age 2-10) desserts all priced at

£3.50

Before ordering please speak to our staff if you have a food allergy or intolerance.

A 10% discretionary service charge will be added to your total food and drinks bill, please ask if you would like to see our policy on how this is distributed.

All our prices include vat at the current rate.

October 18

CELEBRATE.EAT.DRINK.SLEEP

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