



# Sunday Luncheon

## Sharing Plates

### CHARCUTERIE BOARD

Selection of locally cured charcuterie, green and black garlic olives, sun-dried tomatoes, gherkins, mozzarella balls, olive oil and balsamic vinegar, homemade rustic bread ..... **15.95**

### MEZZE BOARD

Beetroot hummus, crudité's, balsamic roasted peppers, feta filled spicy peppers, crispy tortillas and flatbread.... **14.95**

 WITHOUT FLATBREAD

**ADD LAMB KOFTA BALLS FOR ..... 1.50**

## To Start

### CHEF'S HOMEMADE SOUP

With warm poppy seed roll..... **5.50**

 WITH  ROLL

### MEXICAN CHILLI BEAN SOUP

Warm poppy seed roll..... **5.75**


 WITH  ROLL

### NORTH ATLANTIC SCALLOPS

Chilli, lime, lemongrass and pak choi ..... **12.50**

### STILTON PORTOBELLO MUSHROOM

Beetroot, Stilton, spinach and pine nuts, balsamic glaze ..... **Starter 5.75**

 AND  WITHOUT CHEESE

**Main 9.75**

### AUTHENTIC CHILLI PANEER

Mint and coriander dip, stir fry vegetables and flatbread ..... **6.50**

 WITHOUT FLATBREAD

### AVOCADO BRUSCHETTA

Chunky avocado and chopped cherry tomatoes, balsamic glaze..... **5.75**

### PAN ASIAN SHREDDED GRESSINGHAM DUCK LEG

Mixed leaves, spring onions and bean sprouts, orange ribbons, hoi sin sauce ..... **7.95**

### PIRI PIRI KING PRAWNS

Lemon and coriander cous cous salad, mint and cumin dressing ..... **7.95**

**PLEASE TAKE A LOOK AT OUR SPECIALS BOARD**

## Mains

### SLOW ROASTED OWEN TAYLOR'S LEG OF LAMB

Homemade herb infused Yorkshire pudding, parsnip, roast potatoes and carrots, mint infused homemade jus ..... **12.95**

### LOCALLY REARED ROAST BEEF

Homemade herb infused Yorkshire pudding, parsnip, roast potatoes and carrots, homemade jus ..... **11.50**

### TRIO OF MEATS: LAMB, BEEF AND PORK

Herb infused Yorkshire pudding, parsnip and roast potatoes, homemade jus ..... **12.95**

### OVEN BAKED FREE RANGE CHICKEN BREAST

Creamy gratin potato, seasonal greens, mushroom and truffle infused sauce ..... **11.50**

### TARRAGON INFUSED SEA BASS

Crushed new potatoes with watercress, roasted cherry vine tomatoes, roasted red pepper purée ..... **16.95**

### LOIN OF PORK

Baked apple and sultana compôte, sage mash, crackling and Yorkshire pudding ..... **11.50**

### TAGINE STUFFED COURGETTE

Butternut squash, chickpeas and apricot, spiced Moroccan tomato sauce, citrus and pine nut giant cous cous, curly kale ..... **11.50**

### NORTH INDIAN CURRY

Lime and coriander rice, homemade onion bhaji, poppadum, naan bread, mint raita and mango chutney  
Chicken ..... **13.95**  
Lamb Kofta ..... **14.95**  
Vegetable ..... **11.95**

 WITHOUT NAAN AND BHAJI

## Sides

Chunky chips ..... **2.95**  
Sweet potato fries ..... **3.95**  
Wilted spinach ..... **2.95**  
Homemade beer battered onion rings ..... **3.95**  
Garlic bread ..... **2.95**  
Fresh side salad ..... **2.95**  
Seasonal vegetables ..... **2.95**  
Creamy mashed potato ..... **2.95**

Fish may contain bones ·  Some dishes can be made Gluten Free – please ask ·  Vegetarian ·  Vegan · Some foods may contain nuts

*Drink · Dine · Celebrate · Sleep*